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11
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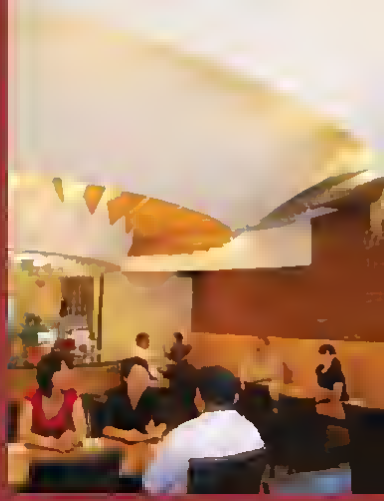
MUST-BUY JAPANESE GIFTS in 2009

SPECIAL INTERVIEW

Hiroshi Senju (Nihon-ga Painter)

www.chopsticksny.com

TOON THAI CAFÉ



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YUM

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CHOPSTICKS NY™

[November 2009, Vol. 031]

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The "senses of the cover of this month's issue are "Japanese Gifts." To find out more about the topic, check out the featured article from page 7.

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©Akiko Nishimura

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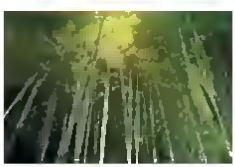

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"NIHON-GA REMINDS US THAT NATURE AND HUMANS ARE ON THE SAME SIDE."

— HIROSHI SENJU

Photo by Akiko Nishimura

HIROSHI SENJU
Born in Tokyo. Even before entering Tokyo National University of Arts and Music, he realized that nihon-ga was the art form he would devote himself to for life. In 1995 he became the first Asian to be awarded an Honorable Mention at the Venice Biennale for his waterfall paintings. He is recognized as an artist who can lead and contribute to new trends for the next generation of art. Currently he is working on numerous projects, including exhibitions in Hong Kong, Los Angeles, Korea, and mural installations for the international terminal of Tokyo International Airport (Haneda). www.hiroshisenju.com

While ukiyo-e (Japanese woodblock printing) and sumi-e (monochrome painting) are now household words, nihon-ga (Japanese-style painting) is not yet well known outside Japan. Here, Hiroshi Senju, an internationally acclaimed nihon-ga painter based in New York, gives us an eye-opening explanation of the heart of nihon-ga and shares his philosophy of working as an artist.

To begin, would you describe what nihon-ga is?

Before explaining nihon-ga, I'd like to talk about cosmetics. The word "cosmetics" comes from "cosmos," and this is because cosmetics originated with the ancient human habit of putting on powders made from natural rocks, minerals, stones, and sand in order to prevent misfortune and obtain cosmic power. From this viewpoint, cosmetics can be considered the oldest art form created by human beings. Nihon-ga is a type of painting that employs pigments made from rocks and stones that humans applied to themselves in ancient times. This is the most important feature of nihon-ga and what differentiates it from oil painting, woodcut printing, lithographs, et cetera. So, nihon-ga is not simply defined as a painting technique, but rather it is something closely related to human instinct. This explains the fact that people often feel calm, relaxed, and good just by looking at nihon-ga. This psychological effect might be caused by the subject of the painting itself, but I think it is largely a result of the power of the pigments.

I see a variety of styles in nihon-ga that are completely different; for example, some paintings look 3-D, some linear, some like graphic design. Does nihon-ga offer much freedom to artists?

Please take a look at this painting. It's a cliff. It looks so real, doesn't it? How do you think I got this realistic

image? I just rumpled a paper, stretched it and ran pigment on it. In other words, the pigment created this expression by itself. This is not what was painted but the image made from *washi* (Japanese paper) and pigment. In a way, I'm communicating with paper and pigments, and I understand how the paper and pigments want to be through this communication. If I wanted to create an image step by step, I think oil painting and acrylic painting would be suitable. But what is amazing about nihon-ga is that I can let go. By letting go, the paper and pigments naturally make an image by themselves. In other words, once you make up your mind to surrender yourself to nature, your painting naturally becomes what it wants to be. In this sense, nihon-ga is related to animism. It's like a collaboration with nature.

This is not just a feature of nihon-ga but also a huge part of Eastern culture. For example, *suboku-ga* (ink painting) from China was originally a kind of fortune-telling in which people predicted the future by dropping ink in water and seeing how the ink formed its shape. They grasped something from what nature made.

You collaborate with people in other media. Does that inspire you a lot?

Correctly speaking, it's been only a few decades since people started separating painting from other art forms, and originally, the arts had no boundaries. Real aesthetic value cannot be judged from one perspective. Let me explain this with food. When we think a food is tasty, we don't sense the flavor just with our tongue, but rather we enjoy the smell, texture, temperature, sound, and presentation, and we evaluate everything related to the food experience until we conclude it's tasty. The same thing can be said of painting and sculpture: that nobody is moved just from what they see. In order to appreciate beauty, people summon all the five senses.

As we can hear sound from a painting and visualize an image by listening to music, I draw an image that a writer envisions; on the other hand, a writer can tell a story inspired by my drawing. By inspiring each other, we naturally form an artistic space, in other words, art can be said to be a space formation. When I draw mural art for an airport, for example, I keep in mind this principle of art and try to produce an atmosphere where viewers can feel calm, relaxed, and encouraged. I believe this is the mission for artists. In this sense, there are no boundaries on a subconscious level.

Why did you choose New York as your base?

When I asked myself where the most efficient place for an artist was, the answer was definitely New York. Considering the earth as a unit, almost all artists would think that no borders exist between countries. Today, the art scene revolves around places like New York and Berlin. Also, New York has the highest quality of artists. It is necessary for artists to be in the place that has the highest quality. Otherwise, they don't work hard by competing with each other, and to make matters worse, they easily mistake themselves for great artists. In New York, I come across the world's greatest artists and have opportunities to speak with them. Then I realize that I am still far behind them, and it reminds me of the humble mind that I had when I was a beginning art student. I think there is no other city than New York that encourages us to work really hard even after we're 50 years old. For these reasons, I concluded that I should be in New York.

Would you give any advice to young artists who work hard?

The most important thing is to believe in your talent and not to give up so easily. Since art can involve idolizing what you don't have, there is a trap of longing for other artists' jobs, adding something extra to your own style, and finally losing your originality. Instead, you should sort out your originality from what you have copied from others and make a lot of effort to structure your art by using only what you have. No matter how small it is and no matter how imperceptible it is to others, that is the key to your future. None of the world-renowned artists have achieved fame easily. They struggled at least ten years. As long as I have observed, most artists cannot hold on to their dreams for ten years, and they give up. This is a problem. In my opinion, what we call the successful artist is the artist who kept up until they succeeded.

Would you recommend a couple of destinations or activities to *Chopsticks NY* readers who plan to visit Japan?

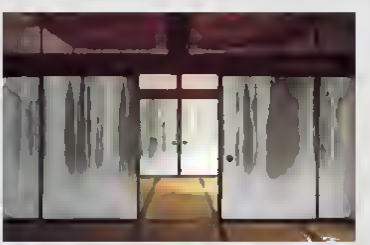
It's absolutely "Hokkaido in winter and Okinawa in summer." The essence here is the four seasons. I want you to discover how beautifully snow falls in winter, how elegantly cherry blossoms bloom in spring, how gorgeously foliage spreads in autumn. I recommend finding a place where the season is most splendid and enjoying the blessings of nature. While appreciating the season, you'll notice that Japan has seasonal delicacies and supreme arts and crafts. I think this is the essence of enjoying Japan.

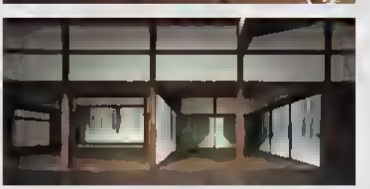
—— Interview by *Noriko Komura*

SHOFUSO

Hiroshi Senju created twenty full-scale murals for Shofuso, the Japanese house and garden in Philadelphia. The murals of his famous motif, the waterfall, were installed on paper fusuma (sliding doors) and a tokonoma (centerpiece wall alcove) in the interior of the house, replacing the original ones. It has been open to the public since April 2007. Shofuso is the first and only place in the United States to house such a unique and traditional Japanese art installation.

www.shofuso.com





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Drink

Celebrate Special Occasions in Style: Hello Kitty Sparkling Wine

Hello Kitty is not the first thing you would associate with fine wine, but you can now find her adorning bottles in your local liquor shop thanks to the efforts of Italy's Torti winery. The bottle is festooned with pink as well as an image of the celebrity kitty herself with a different pose depending on which type of wine you select.

Torti utilizes its world-famous Pinot Nero grapes to create the sparkling **Kitty Brut** and the demi-sec **Sweet Pink Rosè**. The Brut Rosè comes with a Hello Kitty pendant and is a dry wine. Despite its name, the Pink Rosè is actually only slightly sweet, and it is served in an original 375 ml bottle with a heart in the glass.

It is not just steadfast Hello Kitty fans who will enjoy these wines. Their sophisticated tastes belie their pink exteriors, and they are very easy to drink. According to Andrea Fassone, owner of wine importer Enotria, they debuted in NY in June and have been selling well since. He says, "They can be an aperitif or can be used to complement a meal. In particular, the Brut pairs well with cured meat, whereas the Pink goes better with risotto or pasta with light sauce and seafood such as shellfish, sushi and sashimi."

This famous feline turns 35 in November, so why not toast her properly on this big day? Better yet, why not celebrate all your special occasions with a bottle of Hello Kitty sparkling wine? Bring this conversation-starter to your next party and you are guaranteed to be the talk of the town!

Where to buy
Astor Wines & Spirits (212-674-7500)
Bowery & Vine Wine & Spirits (212-941-7943)
Columbus Avenue Wines & Spirits (212-865-7070)
Sea Grape Wine Shop (212-463-7688)
Vintage Grape Fine Wine & Spirits (212-535-6800)
Karaoke Top Tunes (212-758-3818)

Info: Enotria
www.enotria-wine.com
andrea@enotria-wine.com

Book

Japanese Hot Pots to Keep You Warm Through the Winter

Executive chef of Matsuri Tadashi Ono and food journalist Harris Salat have collaborated on a cookbook called **Japanese Hot Pots**. These hot pots or nabe, are the quintessential Japanese comfort food: simple, fast, and easy to prepare. Heartier than soup but not as dense as stew, they are the perfect meal for a crisp autumn day or an icy winter night. Their work demystifies this communal eating tradition for American home cooks with belly warming dishes from all corners of Japan.

According to Ono, the idea for the book came when Salat joined him and his family for a nabe dinner. He says, "I think the lure of nabe is its 'warmth' and 'way of connecting people.' You could call it a shared space as opposed to just a food, and I think it is not only the eating but the experience of nabe that is its appeal." Salat adds "Nabe is tasty, easy to make and demonstrates the beauty of Japanese cooking. It is not sushi or tempura, but it is very traditional and regional. I love using chopsticks to take food from a shared pot, as it makes for a friendly and warm atmosphere."

Hot pots include broth, foundation ingredients like daikon, cabbage, and taro root, main ingredients like chicken, cod, and duck, natural flavorings like soy sauce and miso, and accents and garnishes. Wholesome, economical and complete meals, the authentic recipes in Japanese Hot Pots will satisfy any craving pleasing everyone from vegetarians to meat-and-potatoes fans with dishes like Greens Hot Pot, Sea Bass Shabu-Shabu, and Pork and Rustic Soba Noodle Hot Pot. The photographs alone are enough to make your mouth water, so why not get yourself ready for the colder temperatures by picking up a copy today?

Japanese Hot Pots: Comforting One-Pot Meals
Tadashi Ono & Harris Salat
$25 paperback / 50 recipes

Shop

Upgrading Your Life With Feng Shui

Having good luck, earning more money, meeting your Mr or Ms. right these are things we've all wanted at some point in our lives. But if you find yourself struggling to attain happiness in certain areas, it may be a good idea to pay a visit to the **Feng Shui Kaiun Chushin** just opened in the Mitsuwa marketplace.

This is a store that offers Feng Shui consulting, as well as thousands of items that will help you bring your life good fortunes, and is one of the most prominent and popular Feng Shui stores in Japan. They are known for delivering Feng Shui conveniently and stylishly to Japanese customers, and a branch in our area could do a lot of us some good.

Feng Shui is a 4000 years old Chinese philosophy which is best described as environmentology. It is based on the theory that everything from land to space to the human body has an energy flow the Chinese call "chi," and that creating a good circulation of the "chi" makes the optimum environment for good health and fortune for its inhabitants. Finding a place that abides by all the Feng Shui rules is highly unrealistic in our modern environment. That's when the Feng Shui items offered at Feng Shui Kaiun Chushin comes in handy. Here, you will find there is a solution to any problem you may have by placing specific Feng Shui objects in the right place to create the right energy balance.

For $300 Feng Shui Kaiun Chushin offers a complete assessment of your home with a home visit, or you can bring a floorplan to the store for less. Right now, they are offering a tremendous deal for Chopsticks NY readers where the first 15 customers can get an in-store assessment for free.

Info: Feng Shui Kaiun Chushin New York
595 River Rd (at Mitsuwa Marketplace, next to Sanseido Bookstore)
Edgewater, NJ 07020
TEL: 201 941-0805
www.fengshuikaiun.com
fengshui@cypercap.com

From Japan

Virtual Love Story Taking Place in Real Time

It's been more than 10 years since the virtual pet game Tamagotchi swept Japan. This key chain video game which allows players to raise a baby chicken, targeted young girls. It was commonly thought that high school girls played Tamagotchi at home, while commuting and even at school because the baby chicken needed to be fed, taken care of and pampered all the time. Utilizing a similar concept but with completely different relationship dynamics, a virtual communication game appealing to young males has been released in Japan. **Love Plus**, developed by Konami Digital Entertainment for Nintendo DS, has quickly spread and established a huge fandom.

In Love Plus, the male player plays the role of a high school student who has just transferred to a new school and falls in love with a girl there. The player can choose his favorite character from three options, Manaka, Rinko or Nene, and enjoy virtual love with her. Each girl has different personalities and looks drawn in shojo manga style. If the player cannot choose one by himself, there are matching diagnoses available. Since the game employs a RTC (Real Time Clock) system, the virtual love relationship synchronizes with real time. So unless he takes proper care of his girl, she will not return his love. If he is able to create a good relationship with her, she might change her personality to become closer to his ideal girl in areas such as fashion style, hobbies and even attitude. For the player who cannot fully indulge in the virtual love due to time constraints, the game is conveniently equipped with a skip mode which allows him to play only when he wants.

The feature of Love Plus that differs greatly from Tamagotchi is the DS function of the touch pen. The player can actually touch the girl he's in love with, and this gives the simulated video game world a realistic aspect. It figures that real girlfriends and wives now complain that Love Plus is taking up too much of their partners' time.

http://www.konami.jp/products/loveplus/
**Love Plus is in Japanese only and not available overseas.*

Style From Japan

Electric Motor-Powered Bicycles

Photo Courtesy of Bridgestone Cycle Co., Ltd www.bscycle.co.jp/en/index.html

For traveling through Japan's narrow and winding streets, a bicycle is obviously the most convenient means of transporation. Until recently, it's been a necessary everyday tool rather than a fashion item, but this is beginning to change: electric motor-powered bicycles are rapidly gaining in popularity among people who were previously uninterested in bicycles.

The electric motor-powered bicycle requires less physical effort when pedaling, and it's especially helpful on hilly roads. The recent boom in popularity is not a direct result of the bicycle's technical advantages, however, but rather stems from the recession. Many people started switching from cars, motorcycles, and scooters to electric bicycles in order to avoid soaring gas prices and parking costs as well as the nuisance of finding parking spots. The electric bicycle provides enough speed to satisfy drivers and motorcyclists and is the best substitute for gas-powered vehicles available under the circumstances.

Since the electric bicycle is not a motorcycle, riders are not required to wear helmets. This is of huge appeal to female riders and young males who hate the helmets messing up their hairstyles. A variety of styles, such as mountain, motocross, and town-cycle bikes, as well as chic and sleek designs are now being released, and this is accelerating the electric bicycle trend.

One last thing that should not be overlooked is the eco-efficient aspect of electric bicycles. These bikes can be easily charged at home and cost at most 10 cents for about 4 hours of operation. It is a must-have item in today's eco-conscious society.

—Reported by *Mark Minai*

Mark Minai resides in Japan and writes articles and books on cultural trends and fashion issues.

MUST-BUY Japanese GIFTS in 2009

As warm autumn winds turn to biting winter winds, the gift season is just around the corner. Here, Chopsticks NY helps your gift planning by introducing original gift-giving ideas. Check out the selected gifts for the holidays and places to go shopping around featured here.

UPGRADE YOUR GIFT-GIVING WITH JAPANESE STYLE WRAPPING

Adding a Japanese essence to your gift-wrapping is actually the easiest way to spice up your gift. We introduce ideas that you can easily implement as part of your wrapping plan.

FEATURED SHOPS

RAKUTEN / BIT'Z KIDS / FACIAL INDEX / J-LIFE INTERNATIONAL, INC / KITEYA / MAKARI / ONMYODO, LLC / SHOYEIDO INCENSE CORP.

LISTINGS

SHOP

Wrapping art created by Shiho Masuda

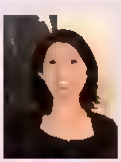
Upgrade Your Gift-Giving with Japanese Style Wrapping

If you are thinking about incorporating a Japanese essence into your gift-giving this year, why not start with wrapping? It is not as hard as you think to add Japanese taste to wrapping, and it is actually the easiest way to spice up your gift. Here we introduce some ideas that you can easily implement as part of your wrapping plan.

Finding Beauty in Simplicity

Since the concept of Japanese wrapping is quite different from that of the West, just a simple change can make your gift look very unique. To begin with, it might be good for you to know how Japanese wrapping differs from Western style wrapping. "While Western style wrapping tries to fill as much space as possible and make the package look gorgeous, Japanese wrapping uses empty space as part of the design and keeps everything simple," says Ms. Shiho Masuda, visual designer specializing in wrapping and display/space design. Minimalism is the key to Japanese wrapping. In Western style, the edge of wrapping paper is usually tucked into the bottom and covered by ribbons, decorations or tissue paper, but in Japanese style, the edge of the wrapping paper or cloth is considered a part of the decoration and people try to make the most of it by creating pleats or frills.

As for color, the traditional Japanese pallet tends to be reserved, natural, and mid-tone, and when it comes to the combination of multiple colors, they generally choose colors from similar tones which create a natural gradation. "We call it monochromatic color combination. For example, if you match sage green and brown, that's perfectly Japanese. But you can also choose colors from opposite tonal ranges to create dramatic accents. In that case, it would look more beautiful with solid colors rather than mid-tone colors," advises Ms. Masuda.



Shiho Masuda
Wrapping and space designer. After working at Kate's Paperie as a gift-wrapping artist, she started her own business as a wrapping and interior design creator and consultant. Her philosophy is to make the most of both Japanese and Western cultures and establish an original style. Currently she advocates "ecology-wrapping," the use of recycled materials. She also teaches gift-wrapping by appointment.

Shiho Masuda Style & Design
www.shihomasuda.com / info@shihomasuda.com
TEL. 212-300-6072
http://www.youtube.com/user/ShihoMasuda

Essential Materials

There are several materials necessary for Japanese wrapping and each of them produces a different visual effect. To start, it is recommended that you decide on a certain material rather than buying them all.

A **furoshiki** is a traditional Japanese wrapping cloth made of silk, cotton, and synthetic fibers such as rayon, nylon, and polyester. The shape is almost a square (but not exactly), and there are a variety of sizes from tiny handkerchief sizes for wrapping small things like envelopes and bento boxes to ones that can wrap even futon mattresses. Although they are not employed in everyday use as they once were, in this eco-conscious age furoshiki are being reevaluated as a substitute for disposable shopping bags. Even Japan's Ministry of Environment promotes the use of furoshiki on its website and shares many ways to use these versatile cloths.

A **tenugui** is a traditional Japanese cotton towel which has a long rectangular shape. Like furoshiki, tenugui are quite versatile and can be used as table cloths, wall decorations and for wrapping. The rectangular shape makes it easier to wrap long items like bottles.

There is nothing wrong with using regular wrapping paper, but you can easily add Japanese taste by switching to **washi**. Washi is a type of traditional Japanese paper made from the bark of trees or sometimes bamboo, hemp, rice and wheat. It has a fibrous texture and often has beautiful patterns. Major craft shops in the U.S. carry washi.

Mizuhiki is a thin cord made of paper which was originally used to tie up hair until the Edo period. Today it's commonly used for decoration of ceremonial gifts for occasions such as weddings, graduations, births, etc. There are different colors, and it's easy to handle making impressive shapes. Using mizuhiki instead of regular ribbons and strings can easily give your wrapping a Japanese flavor.

If you want to skip complicated preparation, there are still options. Just attach a Japanese style accent like origami cranes, chopsticks, bamboo coasters, bamboo mats to your regular wrapping. It might sound strange, but it will definitely become an original gift.

If you get confused about where to start and which materials you should use, take Ms. Masuda's advice. "Think about the receiver's personality first. If you keep this in mind for choosing materials and deciding on designs, you'll be successful," she says. To shop for the Japanese gift-wrapping materials introduced above, please check out the craft & gift shops listed below.

Lee's Art Shop
220 W. 57th St. (bet. 7th Ave. & Broadway) TEL. 212-247-0110

Kinokuniya Bookstoore
1073 Avenue of the Americas (bet. 40th & 41st Sts.)
TEL. 212-869-1700

Paper Presentation
23 W. 18th St. (bet. 5th & 6th Aves.) TEL. 212-463-7035

Kiteya Soho
464 Broome St. (bet. Mercer & Greene Sts.) TEL. 212-219-7505

Kate's Paperie
72 Spring St. (bet. Crosby & Lafayette Sts.) TEL. 212-941-9816

Pearl Paint 308 Canal St. TEL. 212-431-7932

Attaching an Origami Decoration *(easy)*

Materials: origami (double sided is preferable), raffia ribbon and an already wrapped gift

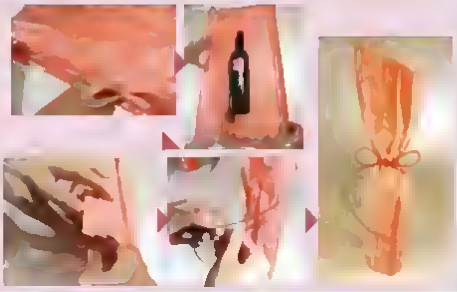
1. Place the origami with one of the points facing straight at you and fold the left side diagonally as shown
2. Fold the right side over to the left in the same way.
3. Fold the right side back halfway to show the pattern on the back of the origami
4. Place the origami on the center of your gift and tie it with the raffia ribbon (You can also use mizuhiki instead of the raffia ribbon).

Wrapping Two Small Bottles with Tenugui *(easy)*

Materials: Tenugui, chopsticks, two small bottles

1. Stand the two bottles in the center of the tenugui
2. Hold the top of the left bottle with your left hand and the right bottle with your right hand and lay them on their sides Keep the bottom space open as shown.
3. Roll the tenugui over the bottles from front to back.
4. Grab the tops of the bottles which are now wrapped by tenugui and stand them up again. Be sure not to move the position of the bottoms while you stand up the bottles
5. Twist the excess part of the tenugui on top (both right and left) and tie twice to make a knot.
6. Stick the chopsticks into the knot.

Wrapping a Wine Bottle with Washi *(intermediate)* **Materials: Washi, mizuhiki, tape (one sided and double sided), wine bottle**



1. Make three pleats by folding over one edge of the washi three times in the same direction first half an inch then one inch and then another inch
2. Open the folded parts and flip the washi
3 Fold down the first half-inch part as it's creased and make the first pleat
4. Pinch the second crease, bring it to the front and make the second pleat.
5. Pinch the third crease bring it to the front in the same way and make the third pleat as shown Use one sided tape to hold the pleats
6 Flip the washi keeping the pleats parted on your right side and place the wine bottle in the center of it width-wise Leave a few inches from the bottom for covering the bottom of the bottle
7. Wrap the bottle with the washi and make sure the pleat part is shown Use double sided tape to secure the washi and prevent it from unfolding
8. Tuck the washi into the bottom of the bottle and tape it.
9. Stand up the bottle and grab it by its neck, which is now wrapped by the washi and tie it with mizuhiki You can make a ribbon knot or whatever you like with the mizuhiki
10 Cut the top of the washi diagonally if you like (optional)

Wrapping a Wine Bottle with Furoshiki *(intermediate)*

Materials: Furoshiki (20 in. x 20 in.), rubber band, wine bottle

1. Stand wine bottle in the center of the furoshiki.
2. Fold one of the points of the furoshiki to make a triangle shape and bring the triangle over the bottle top as shown Be sure that the furoshiki can fully cover the bottle
3. Make pleats by hand at the neck of the bottle and hold them.
4. Take the opposite point to make a triangle and repeat steps 2 and 3
5. Use a rubber band to hold the pleats
6. Now you have two points left. Grab the two points of the furoshiki bring them to the back of the bottle and cross over
7. Bring the two points to the front and make knots

All wrapping designs courtesy of Shiho Maeda

ADVERTISEMENT

Rakuten

RAKUTEN ICHIBA

Shop from Japan's No.1 Shopping Site!

Have you been sad and frustrated when you discover great Japanese products that aren't available here? Or have you ever spent a crazy amount of effort and money to find items from Japan? Your problems are now over. Japan's biggest online shopping mall, **Rakuten Ichiba**, has started an overseas shipping service. You can now obtain products ranging from rare collectible items to hard-to-find artisans' crafts directly from Japan as easily as you buy regular items over the Internet. Here are four reasons to check out Rakuten Ichiba online.

1. Overwhelming Number of Items and Participating Shops
30 thousand shops have set up online shopping sites with Rakuten Ichiba, and as of August 2009, about ten thousand shops and thirteen million products are available for purchase from overseas.

2. Amazing Variety
There is a tremendous variety of items for sale. These include Japanese products that are hard to find in the U.S., such as traditional crafts, high quality home electronics, chic and cute stationery, the latest anime- and manga-related products, popular items like Hello Kitty goods and many other popular items. Your options are almost unlimited.

3. Multiple Languages
The Rakuten Ichiba website for overseas users conveniently supports four languages: English, Korean, and two styles of written Chinese. You can choose the one you feel most comfortable using to indulge your urge to shop.

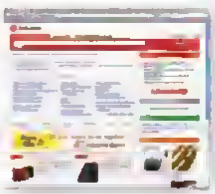
4. Convenient Delivery Service
Since Rakuten Ichiba has established a thorough overseas shipping service with EMS (Worldwide Express Mail Service) and DHL, your package will be delivered to your door.

There is absolutely no need to go to Japan to buy Japanese products today. One click to Rakuten Ichiba will open up new horizons for you.

Shopping As If I Were In Japan At RAKUTEN ICHIBA

Living outside of Japan is a disadvantage for those who crave Japanese items. I had been looking for a yukata (a casual cotton kimono) for my Japanese dance lessons for a long time. It always gave me a headache trying to find the one which met my requirements in terms of design, size, price, etc., but since I found Rakuten Ichiba, the annoyance was eased greatly. I just access their website, input the keywords for my shopping research, and Rakuten Ichiba provides a variety of yukata options as well as other accessories and necessary items for wearing yukata such as geta (Japanese sandals) and obi-sash, etc. Even if you don't really know what to buy, just try surfing on the website by playing with keywords. Something will get your attention. Rakuten Ichiba is absolutely the service that we have longed for.

—Nancy K., New York



Go to the website and get started!

http://event.rakuten.co.jp/borderless/index_en.html

or search by the words **"Rakutea internatioaal shipping services"**

Sneak Peek! What You Can Purchase Through RAKUTEN ICHIBA

The following are some of the most sought after items. Since there are millions of similar items, you'd better search by keywords for more variety.

This is the most popular hair iron among Japanese users. Equipped with negative ion emitting ceramics, it enables you to get straight hair with a glossy sheen. If you use keyword "Hair Straightener" for your search, you'll find different types of hair straightening irons.

The yukata is a casual version of the kimono. This set, containing a yukata, obi, undergarment, and cord and ornamental clip for the obi, will get you started. For finding more yukata and related products, either search by keyword "yukata" or click the banner titled "kimono" on the top page.

This Pikachu puppet is adorable. You can play with it with your family and friends, but you can also enjoy Pikachu just hanging on the wall. The banner "Japanese Culture" on the top page directs you to various related items. Then click "toys & hobby" and you'll find pokemon items. Or you can directly input keyword "pokemon" to search.

This ornamental hairpin modeled after nadeshiko flowers is carefully handcrafted. You can use it as a hair accessory or as a brooch. Click the banner titled "kimono" on the bottom of the top page, and that directs you to more products with a taste of Japan.

This modern version of geta, Japanese traditional sandals, has a playful pop design. You can wear them with kimono, and they also go perfectly with casual Western fashions.

A variety of figurines of anime and manga characters are available at Rakutea Ichiba. This figurine of Goku from Dragon Ball is one of many. Click the banner "Japanese Culture" for more variety.

BIT'Z KIDS

Stylish & Comfortable Winter Gift Set

A high-quality children's clothing and accessory store on the Upper West Side **Bit z Kids** just celebrated their one year anniversary this past September From their seven stylish and comfortable Japanese clothing brands such as F.O.KIDS. Bit'z and Seraph their collections offer the perfect accessories to ride out the winter in style Must-have items include matching sets of fleece hats, scarves and gloves in two designs The items pictured below are exclusively available in New York These cozy winter accessories will not only keep your little one warm but also make outing in cold weather fun and exciting.

Hat ($15) Scarf ($12) and Gloves ($9) (Pink / Blue)

Bit'z Kids
410 Columbus Ave.
(bet. 79th & 80th Sts.)
New York, NY 10024
TEL. 212-724-1415
www.bitzkidsnyc.com
Mon-Fri 10am ~7pm
Sat & Sun 11am ~ 6pm

FACIAL INDEX

Finding the Perfect Fit for Your Eyes

A trendsetter in the eyewear industry **Facial Index** offers a wide spectrum of designs with the fusion of traditional craftsmanship and the latest technology from Japan. Their collection is modern chic and unique but the design never compromises their true function Many frames come with nose pads that can be removed or adjusted for a perfect fit Their experienced staff can also suggest the best pair for your facial features. From November 21st to December 31st, they are offering 50% off on selected items exclusively imported from Japan. Get a pair of fabulous glasses and make a fashion statement this winter!

The frame aligns perfectly with nose pads (right)

FACIAL INDEX

Facial Index
104 Grand St.
(at Mercer St.)
New York, NY 10013
TEL. 646-613-1055
www.facial-index.com
facialindex@gmail.com
Mon-Sat: 11am-7pm
Sun. 12pm-5pm

GIFT SALE from Nov. 1st ~ Dec. 31st, 2009

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All items **30% OFF**

HURRY! Supplies are limited.

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* ION Straight Iron (silicon)	~~$125~~	*$87.50*
* ION Curl Iron (3.2 in.)	~~$95~~	*$66.50*

ION BRUSH

* ION brush	~~$35~~	*$24.50*
* ION DENMAN Brush (Wood)	~~$35~~	*$24.50*
* ION DENMAN Brush (Plastic)	~~$35~~	*$24.50*
* ION Round Brush (L)	~~$45~~	*$31.50*
* ION Round Brush (M)	~~$40~~	*$28.00*
* ION Round Brush (S)	~~$35~~	*$24.50*

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* NIGELLE EK Shampoo	~~$18~~	*$15.00*
* NIGELLE EK Conditioner	~~$34~~	*$29.00*

New Scalp Treatments

* NIGELLE LX Shampoo	~~$18~~	*$15.00*
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* NIGELLE LX Hair Tonic	~~$60~~	*$48.00*

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www.salonvijin.com
http://vijin-ny.blogspot.com/

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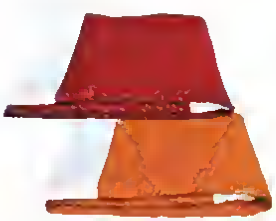
J-LIFE INT'L, INC.

Shop in the Convenienca of Your Home

J-Life International showcases a unique mix of imported and American made Japanese products online. Noteworthy collections from their web catalog include home accessories, tableware as well as kimono and yukata imported from Japan. One of their best sellers is the custom bedding that comes in a wide variety of fabric designs, and it offers a great opportunity to create a savvy décor with a Japanese twist. These items are handcrafted in the U.S. by their skillful craftsmen, and the practical designs make them ideal for everyday use. With J-Life's easy to navigate website, shopping for Japanese products is as easy as a click of a mouse.



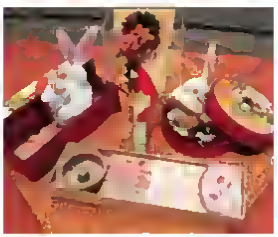
J-Life Silk Filled Kakefuton ($299.95)

J-Life International, Inc
www.jlifeinternational.com
TEL: 866-993-3291 (toll free)
info@jlifeinternational.com

KITEYA

Traditional Gift Giving the Japanese Way

The word "kiteya" means "please visit us" in Kyoto dialect, and as this implies **Kiteya** provides the best service with the spirit of "omotenashi," a sense of hospitality. They feature high-quality products from Kyoto and a wide variety of gift items such as the Hand-crafted Broach & Hagoita Wooden Paddle Set and Incense Gift Set are exclusively made available for this holiday season. Their Furoshiki, a traditional wrapping cloth, and Chirimen Box, a beautiful box decorated with chirimen fabric, are elegant gift items that can also be used to wrap other items inside. Gift-wrapping is free with any purchase or purchase of wrapping material.



Furoshiki ($12), Chirimen Box ($12), Incense Gift Set ($9.95) and Broach & Hagoita Wooden Paddle Set ($90)

Kiteya
464 Broom St
(bet. Greene & Mercer Sts.)
New York, NY 10013
TEL: 212-213-7505
www.kiteyany.com
Tue.-Sun. 11am-7pm

MAKARI

Unique Gifts with a Japanese Flair

An antique shop **Makari** opened its doors in the East Village last year to deliver rare Japanese antiques in America at affordable prices. Their fine selection ranges from collectibles to items intended for everyday use and includes furniture, china, woodcut prints, lacquer ware, tenugui towels as well as contemporary art works and potteries. Among their variety of products, the tea and sake sets made by a local Japanese potter are especially popular for their refined and practical designs. If you are looking for a one of a kind gift for someone special, visit Makari for a beautiful antique piece that will leave a lasting impression.

Sake Set by Yumiko Kuga ($30), Hand Made Zodiac Plush ($25), Tenugui Towel by Miktsuko Ogura ($25)

MAKARI
57 3rd Ave
(bet. 12th & 13th Sts.)
New York, NY 10003
TEL: 212-995-5889
www.themakari.com
Mon-Sun: 12pm-7pm
(Holiday hours until Dec. 24)

ONMYODO FOOTWEAR

Onmyodo, LLC

Onmyodo specializes in "Fashion Casual Footwear" – casual and comfortable sneakers with an edgy design which cater to Japanese pop culture aficionados worldwide from their online store. Their distinctive shoe designs are based on a broad range of Japanese art forms and all of their sneakers are made with genuine leather uppers, full leather linings and custom cork insoles that offer extreme comfort from day one. Also the soft leather lining allows your foot to breathe while preventing bacterial growth and unwanted shoe odor. Let your feet relax in the comfort they deserve and be fashionably savvy with Onmyodo's footwear.

Onmyodo Footwear ($55.75)

Onmyodo, LLC
TEL. 814-942-8080
www.onmyodo.com

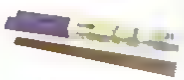
Where to buy
nfo@onmyodo.com
http://shop.onmyodo.com
www.amazon.com

GO-ZAN "FIVE HILLS"

(Daily Incense Series)

Shoyeido Incense

Shoyeido has been producing handcrafted incense with their original method and secret recipes for over 3 centuries in the time-honored city of Kyoto. A perfect gift item for this holiday is the **Go-zan "Five Hills"** from their Daily Incense series. This incense is made with sandalwood from India that is highly regarded for its sweet, delicate and refreshing aroma, and although the incense is customarily lit as an offering for religious purposes, it can also be used to simply perfume the atmosphere or for aromatherapy. Enjoy Shoyeido's superior quality incense, refined over the centuries, it's an ideal gift that will help uplift the spirits.



Go-zan "Five Hills" $5.95
(35 sticks per box)

Shoyeido Corporation
TEL. 800-786-5476
www.shoyeido.com

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464 Broome St.
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Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

Coupon available at www.chopsticksny.com

FASHION

Upper West — Bit'z Kids — Clothing
410 Columbus Ave (bet 79th & 80th St.)
212-724-1415

Upper East — R by 45rpm — Clothing
17 E 71st St (bet Madison Ave and 5th Ave)
212-737-5545

Upper East — Seigo Accessories — Accessories
1242 Madison Ave (bet. 89th & 90th St.)
212-534-6275

Upper East — SEIGO NECKWEAR — Accessories
1248 Madison Ave (bet 89th & 90th St)
212-987-9191

Midtown East — BLOOM New York — Jewelry
361 Madison Ave (bet. 45th & 46th St.)
212-370-0068

Midtown East — Royal Chic — Clothing
535 Madison Ave (at 54th St.)
212-588-0585

Ripplu — Lingerie Shop
Japanese expert in body shaping undergarments with 20 years of experience. Special zes n custom-altered f ts from small 30A to full 40H to enhance body shape. Three-step system gradually reshapes breas through a series of bras to increase lft naturally
66 Madison Ave (bet. 27th & 28th Sts.)
212-696-2223 www.ripplu.com

East Village — ARGOSY — Clothing
428 E 9th St (bet. 1st Ave. & Ave. A)
212-982-7518

East Village — Local Clothing — Clothing
328 E 9th St (bet. 1st & 2nd Ave.)
212-777-3850

East Village — Tokio 7 — Clothing
64 E 7th St (bet. 1st & 2nd Ave.)
212-353-8443

East Village — Tokyo Joe — Clothing
334 E 11th St (bet. 1st & 2nd Ave.)
212-473-0724

Lower Mhn — Arth — Accessories
75 W Houston St (Wooster & W. Broadway)
212-539-1431

Lower Mhn — Facial Index — Eyewear
104 Grand St (at Mercer St.)
646-613-1935

Lower Mhn — Junko Yoshioka — Clothing
160 Broadway 2 Fl (W Il way & W Houston)
212-206-9302

Lower Mhn — Keon's Closet — Clothing
71 W Houston St (Wooster St & W Il way)
212-387-7788

Lower Mhn — Kazuyo Nakano NY — Accessories
117 Crosby St (bet. Houston and Prince St.)
212-941-7083

Lower Mhn — Madame Killer — Clothing
368 Broome St (bet Lafayette & Mulberry)
212-505-9382

Lower Mhn — Mieko Mintz — Clothing
95 Thompson St. (bet Spring & Broom St.)
212-627-1524

Lower Mhn — Miko Inotome — Clothing
33 Meade St 2Fl (bet W B way and Church)
212 966 7777

Lower Mhn — R by 45rpm — Clothing
189 Mercer St (at Houston St.)
917 237-0045

Lower Mhn — tutu — Clothing
98 Spring St (bet Lafayette & Mulberry)
212-219-8548

Lower Mhn — UNIQLO — Clothing
546 Broadway(bet. Prince & Spring St.)
917 237-4900

Lower Mhn — Yamak — Clothing
321 1/2 Bleecker St. (Christopher % Grnwi.)
212-807-9100

Lower Mhn — Yohji Yamamoto — Clothing
103 G and St (at Mercer St.)
212-966-9066

J-POP CULTURE

Midtown West — Jim Hanley's Universe — Manga
4 W. 33rd St. (bet. 5th & Broadway)
212 268-7063

Midtown West — Kinokuniya Bookstores — Book
1073 Ave. of the Americas (bet. 40 & 41)
212-869-1700

Midtown West — Midtown Comics — Anime
200 W. 40th St. (at 7th Ave.)
212-302-8132

Midtown East — Asahiya Bookstore — Book
360 Madison Ave. (bet. Madison & 5th Ave.)
212-953-0011

Book Off — Book Store
The Largest recycling bookstore in Midtown 1 We sell JAPANESE Manga, Anime, Graphic novels Tomtums DVDs CDs & Games Check our quality and price For more information, please see our"advertisement in page 62 OPEN 7 days 10am-8pm
14 E 41st St (bet Madison & 5th Ave.)
212-685-1410

Midtown East — Oanobu — Video Rental
128 E. 47th St. (bet. Lexington & 3rd Av)
212-755-7380

Midtown East — Midtown Comics — Anime
455 Lexington Ave (at 45th St.)
212 302-8132

Chelsea — Cosmic Comics — Manga
10 E. 23rd St. 2nd Fl (at Madison Ave.)
212 460-5322

Chelsea — Image Anime — Anime
242 W. 30th St (bet. 7th & 8th Ave)
212-631-0966

West Village — AC Gears — Toy
69 E. 8th St (at Mercer St.)
212-260-2288

East Village — Forbidden Planet — Toy
840 Broadway (at 13th St.)
212-473-1576

East Village — Jae Mart — Video Rental
35 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-420-8370

East Village — Kims Video St. Marks — Anime
124 1st Ave (bet. 7th St. and St. Mark Pl.)
212-533-7300

THE BIGGEST SELECTION OF ANIME & MANGA ONLINE
Anime Castle
33-32 Union Street Flushing, NY 11354
77 Sterling Avenue Mineola, NY 11501

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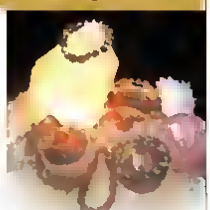

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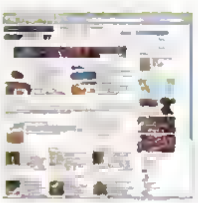

East Village **St Marks Comics**
11 St Marks Pl (bet. 2nd & 3rd Ave.)
212-598-9439
Manga

East Village **Sunrise Mart**
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.)
212-598-3040
Video Rental

East Village **Toy Tokyo**
121 2nd Ave. 2nd Fl. (bet. 7th & St. Marks Pl.)
212-673-5424
Toy

East Village **Video Games New York**
202 E. 6th St. (at 3rd Ave.)
212-539-1039
Toy

Lower Mhn **kidrobot**
126 Prince St. (bet. Greene & Wooster)
212-966-6688
Toy

Lower Mhn **Sunrise Mart, Soho**
494 Broome St. (W. Broadway & Wooster)
212-219-0033
Video Rental

Brooklyn **Zakka Corp**
156 Plymouth St. (bet. Pearl and Jay St.)
718-601-8037
Book

Queens **Anime Castle**
Anime Castle
Manga, anime, clothes, food, toys, and other merchandise can be found at Anime Castle. Low prices and friendly service. Come out to Flushing, Queens and have the best time of your life. Yu-Gi-Oh and Bleach card tournament held every Sunday.
39-32 Union St. Flushing, NY 11354
347-438-1286 www.animecastle.com
J-Pop

Long Island **Anime Castle**
77 Searing Avenue Mineola, NY 11501
516-214-4494
Anime

Upstate **Kinokuniya Bookstores**
3300 Palisades Center Dr. West Nyack NY
845-353-1900
Book

California **Digital Manga, Inc.**
1487 W. 178th St. Gardena, CA 90248
310-817-8010
Manga

TRADITIONAL

Upper West **Wuhan New York**
"tenugui (tenhend nuguie-wipe) are Japanese cotton towels used as towels, wrappings, decorations and accessories. Art works of tenugui are unique and elegant. These simple cloths bring the beauty of Japanese tradition and style into your life.
536 W. 111th St. (B'way & Amsterdam)
212-231-2126 www.wuhannyc.com
Towel

Upper East **Sara**
950 Lexington Ave. (bet. 69th & 70th St.)
212-772-3243
Dishware

Midtown East **Japanese Culinary Center**
711 3rd Ave. (at 45th St.)
212-661-3333
Dishware/ General

Midtown East **Katagiri & Co., Inc.**
226 E. 59th St. (bet. 2nd & 3rd Ave.)
212-838-5453
Dishware

Midtown East **Minamoto**
608 Fifth Ave. (at 49th St.)
212-489-3747
Confectionery

Midtown East **Precious Pieces**
5 Tudor City Pl. (bet. 40th & 41st St.)
212-682-8505
Parchment

Chelsea **KYOTOYA**
23 W. 19th St. (bet. 5th & 6th Ave.)
212-414-0710
General

Chelsea **Po An**
521 W. 26th St. (bet. 10th&11th St.)
212-627-4699
Dishware

West Village **Machizukuri WAJIMA**
551 Laguardia Pl. (bet. Bleecker & W. 3rd St.)
212-982-3450
Dishware

East Village **Makari**
Meiken offers innovative and tradit onal museum quality antiques from Japan. We carry tableware ch na furnitu e k mono o naments and art from Edo to Showa period as well as contemporary items like tea & sake cups, tenugui and more!
37 Third Ave. (bet. 12th & 13th St.)
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464 Broome St. (bet. Mercer & Greene St.)
212-219-7505 www.k teya.com
General

Lower Mhn **Korin**
57 Warren St. (bet. Church St and W. B way)
212-587 7021
Dishware

Lower Mhn **Seasons**
115 Crosby St. (bet. Hudson & Prince St.)
212 226-0797
Furniture

Brooklyn **KIVIYA**
42 Mauer St. Brooklyn, NY 11206
718-218-6181
Dishware

Queens **Seito Trading**
52-15 11th St. Long Island C ty, NY 11101
718-472-5413
Dishware

New Jersey **Mars New York**
595 River Rd. Edgewater, NJ 07020
201-345-1134
General

Utsuwa-No-Yakata
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201-941-1902 www.tok use.com
Dishware

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General

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Kimono

GALLERY

Chelsea **Gallery Chelsea 32**
2 W. 32nd St. (bet. Broadway & 5th Ave.)
646-543-7881
Gallery

Chelsea **Ippodo**
521 W. 26th St. (bet. 10th&11th St.)
212 967 4656
Gallery

Chelsea **Omshi Gallery**
521 W 26th St. (bet. 10th & 11th Ave.)
212-695-1035
Gallery

Lower Mhn **Asian American Arts Ctr**
26 Bowery 3rd Fl. (bet. Bryant & Hell St.)
212-233-2154
Gallery

Lower Mhn **gallery onetwentyeight**
128 Rivington St. (bet. Essex & Norfolk)
212-474-0244
Gallery

Queens **Gallery Gen**
47-05 36th St. Long Island City NY11101
718-392-7717
Gallery

OTHER

Upper West **Absolute Piano**
1646 Park Ave. (at 118th St.)
212-987-6173
Other Goods

Midtown West **Toho Shoji N.Y.**
990 5th Ave. (bet. 36th & 37th Ave.)
212-868-7465
Jewelry Supply

Midtown East **Terry Mey**
153 E.53rd St. (bet. Lexington & 3rd Ave.)
212-593-0303
Other Goods

Lower Mhn **Panaro NY**
513 Hudson St. (Christopher & W. 10th St.)
212-727-2541
Other Goods

Upstate **Mother Garden**
Palisades Center Mall #T303 West Nyack NY
845-358-0100
Other Goods

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for detail.

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(Ex. 102 or 130)

"KONNICHIWA"

【meaning】 hello, good after noon
【usage】 You can use this phrase from late morning (around 11am) to early evening. After it gets dark you should say "konbanwa" which means "good evening."

FOOD DRINK GROCERY

RESTAURANT REVIEW
YAKITORI TOTTO / RHEON CAFE / ROBATAYA NY

ASIAN RESTAURANT REVIEW
EAT PI-SODE

JAPANESE CHEF'S HOME STYLE COOKING
CHICKEN YUAN-YAKI BOWL BY KENSUKE KURI
(TOKYO BAR)

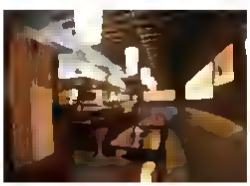
LISTINGS
JAPANESE RESTAURANT
ASIAN RESTAURANT
GROCERY & SAKE

YAKITORI / JAPANESE

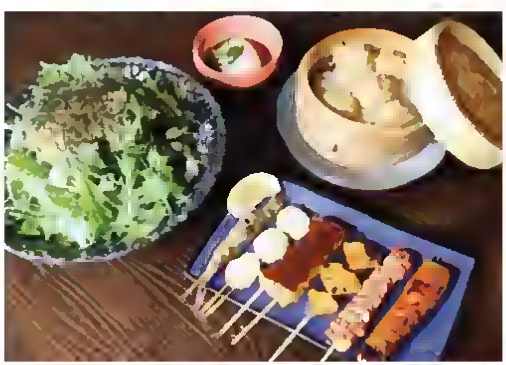
Yakitori Totto

251 W 55th St. 2nd Fl. (bet. 8th Ave. & Broadway), New York, NY 10019
TEL 212-245-4555 Lunch Mon-Sun 11am-2pm
Dinner Mon-Thurs 5:30pm-Midnight Fri-Sat 5:30pm-1am Sun 5:30pm-11pm

Japanese people don't wait for a three-day weekend to enjoy food on a stick! **Yakitori Totto**, located in the theater district, brings the traditional "grilled chicken" home cooked meal to a superior level. The menu offers a variety of more than 35 different kinds of skewers, grilled to perfection on a hot charcoal grill. The charcoal factor makes all the difference between a tasteless piece of food on a stick and the delicious aroma of roasted meat. If you are not familiar with the Yakitori concept and get lost in the abundant menu, the staff at Totto is always there to help and recommend their favorite dish. Along with the classics like Tsukune (ground chicken glazed with sweet tare sauce) or Pirikara mune niku (chicken breast with spicy red paste), Yakitori Totto also offers a path to originality for curious foodies (soft knee bone for instance) or vegetarian choices. The lunch menu has you choose from several rice bowls (Donbun) topped with beef, chicken or eggs, and served with a miso soup and a salad for under $11. Above all, it is the feeling of a simple, natural home cooked meal that makes you want to come back every week to explore the seemingly endless selection.



ASSORTMENT OF SKEWERS, TORI DANGO & KYONA TO JYAKO



Totto's savory dishes complement their signature skewers. Kyona To Jyako, greens and deep-fried small fish salad with mild half raw egg, has huge volume. (left) One of the original dishes is Tori Dango, a steamed ball of juicy ground chicken and coated in soft, marinated rice. (top right)

3 Best Sellers

- Tsukune chicken meatball skewer $3
- Tori Dango $8
- Kyona To Jyako $10

BAKERY

Rheon Café

189 Spring St. (bet. Thompson and Sullivan Sts.)
New York, NY 10013
Mon-Fri 7am-7pm Sat 8:45am-6pm Sun. 9:15am-5pm

If you like taking strolls around SoHo on leisure, then chances are, you've probably already visited **Rheon Café** for a cup of coffee or a freshly made sandwich during one of those strolls. It's been in the area for a couple of years, but what most people don't know is that this unassuming little café is actually a flagship store of Rheon Automatic Machinery Co. Ltd, one of the biggest manufacturers of automatic bread and other food makers from Japan who has clients in more than 150 different parts of the world. In fact, it was this manufacturer that helped popularize croissants in the United States back in the 40s by creating a machine that did all the hard labor so that croissants can be delivered to consumers for a low price. The flagship store showcases breads made by their machines, from croissants to ciabattas to shortbread to muffins. The café takes pride in serving everything made as ordered, and using mostly local, top quality ingredients. Croissants come in three different sizes and flavors. Customer favorites include tofu and wagyu burgers. If you are a fan of bread, make sure to stop by.

CAJUN SANDWICH AND SHRIMP SALAD

The Sandwich is made with their freshly baked ciabatta bread, so soft and yet chewy. The Shrimp Salad comes with mango and avocado slices that gives the salad a bright, tropical flavor topped with Rheon's original dressing you can choose from three different kinds.

3 Best Sellers

- Cajun Sandwich — Half $5.75 / Full $9.50
- Croissant — $1.5 - $2.75
- Shrimp Salad — Half $6 / Full $9.50

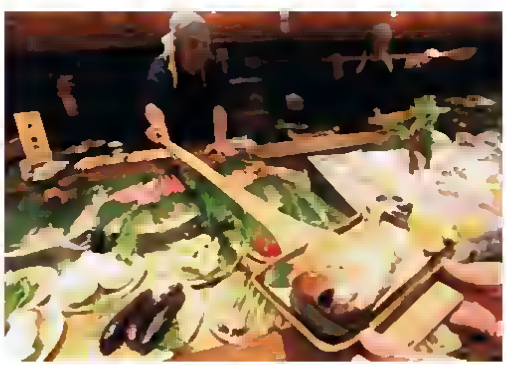
ROBATA-YAKI, JAPANESE

NEW Robataya NY

231 E. 9th St. (bet. 2nd & 3rd Aves.) New York, NY 10003
TEL. 212-979-3674 / www.robataya-ny.com
Sun Tue-Thu. 6pm-10:45pm Fri, Sat 6pm-11:45pm

Serving "robatayaki" in an uplifting atmosphere, newly opened **Robataya NY** is a hot spot among NY foodies. Robatayaki is based on styles and foods that have been originally enjoyed in rustic settings where people cook and eat freshly harvested ingredients around open hearthes in farmhouses. The restaurant reproduces this atomosphere and shares this fun experience with New Yorkers. At the counter customers can choose their favorite ingredients from the fish, meat, and vegetables on display, and the chefs cook them on the hearth right in front of the customers. Once the food is done, it's brought to the table on a long paddle by the chef himself. This dynamic interaction between chef and customer is part of what the restaurant offers, but what cannot be missed there is the amazing food itself. They serve carefully selected, fresh ingredients with minimum seasoning, which maximizes the ingredients' features. "There's no faster way to serve freshly cooked dishes than robatayaki, and this is the best way to enjoy sizzling meat or steaming-hot vegetables," says manager Hisaya Kadoi. They also have a variety of kitchen dishes and desserts that are compatible with robatayaki.

KODAI (RED SNAPPER FROM SAGA, JAPAN)



Thanks to robata-cooking technique, this slow-cooked red snapper lightly salted with artisanal salt from the Noto area in Japan features a marvelous combination of crispy skin and delicately juicy meat. Don't hesitate to dig into the whole fish being served on the paddle.

3 Best Sellers

- Fish of the Day — MP
- Kamameshi (Japanese pilaf cooked in an iron pot) — $12-15
- Kakuni (Braised pork belly) — $6

Japanesa Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

- Sushi Bar Available
- L Open for Lunch
- M Tu W Th F Sa Su Day Clows
- Dot very
- Family Dining
- Romantic D nung
- Local Favorite
- Vegetarian Friendly
- Business Dinner
- Coupon available at www chopsticksny.com

Upper West

Akai Sushi Lounge — $18
507 Columbus Ave (bet. 84th St & 85th St)
212-362-6200

Bar Masa — $69 Su
Time Warner Ctr., 10 Columbus Cir., 4th Fl
212-823-9800

Gari — $80
370 Columbus Ave (bet. 77th & 78th St.)
212-362-4818

Haku — $25
2425 Broadway (bet. 89th & 90th St.)
212-580-2505

Haru — $35
833 Amsterdam Ave (bet. 80th & 81st St.)
212-578-5655

Ichie Restaurant — $20
53 W. 106th St (bet. Manhattan & Columbus)
212-665-4869

Kitaro — $25
510 Amsterdam Ave (bet. 84th & 85th St.)
212-787-9008

Kouzan — $29
605 Amsterdam Ave (93rd St.)
212-280-8098

Kumo Sushi — $30
165 W. 72nd St. (Amsterdam & Columbus Ave)
212-580-6228

Mama Sushi — $25
237 Dyckman St. (Broadway & Riverside Dr)
212-544-0003

Mana Organic Cafe — $20
940 Amsterdam Ave (bet. 91st & 92nd St.)
212-787-1110

Masa — $400 Su
Time Warner Ctr., 10 Columbus Cir., 4th Fl
212-823-9800

Matsu — $25
403 Columbus Ave (bet. 79th & 80th St.)
212-799-7922

Momoya Amsterdam — $35
427 Amsterdam Ave (bet. 80th & 81st St.)
212-580-0007

Neo Sushi — $26
2258 Broadway (bet. 82nd St & 83 d St)
212-799-1003

Next Door — $25
913 W. 187th St. (Pinehurst & Fort Washington)
212-543-2111

Ozu — $20
566 Amsterdam Ave (bet. 87th & 88th St.)
212-787-8316

Planet Sushi — $25
380 Amsterdam Ave (Corner of 77th)
212-712-2162

Saga Grill — $25
1286 Amsterdam Ave (bet. 122nd & 123rd St)
212 666-2998

Sapa — $20
256 W. 103th St. (bet. Bway & Amsterdam)
212 749-1634

Suma Sushi — $25
904 Amsterdam Ave (bet. 107th & 108th St.)
212-280-6858

Sue-Chan — $25
2707 Broadway (bet. 103rd & 104th St.)
212 749-5009

Sushi A-Go-Go — $20
1000 Broadway (bet. 83rd & 84th St.)
212 726-7340

Sushi Hana — $35
408 Amsterdam Ave (bet. 82nd & 83rd St.)
212-874-1076

Sushi Yu 2 — $25
827 W. 181st St. (bet. Pinehurst & Cabrini)
212-781-4433

Tamaya — $30
4030 Broadway (at St Nicholas Ave.)
212-568-0038

Tanzan — $32
265 Columbus Ave (bet 72nd St. & 74th St.)
212 580 7300

Vine Sushi & Sake — $20
2953-55 Broadway (bet. 115th & 116th St.)
212-222-3581

Yuki Sushi — $20
656 Amsterdam Ave (at 92nd St.)
212 787-8200

Upper East

Aki Sushi — $30
1425 York Ave (bet. 75th & 76th St.)
212-628-0985

Akita — $25
1771 1st Ave (bet. 91st & 92nd Ave.)
212-828-6868

Donguri — $54 M
309 E. 83rd St. (bet. 1st & 2nd Ave.)
212-737-5858

East Japanese — $22
354 E. 86th St. (bet. 1st & 2nd Ave.)
212-734-5270

Fuji Yama — $30
1466 1st Ave. (bet. 75th & 77th St.)
212 249-2722

Geisha — $61 Su
33 E. 61st St. (bet. Park & Madison Ave.)
212 813 1112

Ginza — $20
800 Lexington Ave (at 62nd St.)
212-888-7638

Haru — $20
1327 3rd Ave (at 77th St.)
212 452-1028

Haru Saka Bar — $30
1329 3rd Ave. (at 77th St.)
212-452-2230

Hokkaido — $25
1572 2nd Ave (at 80th St.)
212 288-1302

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Upper East **Iron Sushi**
356 E. 78th St. (bet. 1st & 2nd Ave.) $28
212-772-7810

Upper East **Isohama**
1668 3rd Ave (bet. 93rd & 94th St.) $35
212-828-0096

Upper East **Iwasaki Sushi**
1103 1st Ave. (bet. 60th & 61st St.) $25
212-309-1621

Upper East **KAI**
822 Madison Ave. (bet. 68th & 69th St.) $100
212-606-7277

Upper East **Kao Sushi**
1260 1st Ave. (bet. 63rd & 64th St.) $28
212-396-2754

Upper East **Ko Sushi (2nd Ave.)**
1325 2nd Ave. (at 70th St.) $31
212-439-1678

Upper East **Ko Sushi (York Ave.)**
1615 York Ave. (bet. 85th & 86th St.) $31
212-772-4638

Upper East **Koito Sushi**
310 E. 53rd St. (bet. 1st & 2nd Ave.) $30
212-426-1218

Upper East **Kyoto Sushi**
1240 Lexington Ave. (bet. 83rd & 84th St.) $30
212-288-5024

Upper East **Matsu**
411 E. 70th St. (bet. York & 1st Ave.) $30
212-744-5454

Upper East **Matsu Japanese Cuisine**
411 E. 70th St. (bet. York & 1st Ave.) $30
212-744-5454

Upper East **Mr. Ginger**
1572 2nd Ave. (bet. 81st & 82nd St.) $33
212-988-1188

Upper East **Naruto Ramen**

Our signature NARUTO RAMEN is a soy broth based noodle soup topped with boiled eggs, a variety vegetables and thick slices of tender pork. Miso and curry flavored broth also available. Enjoy any ramen for $8.50 on Mondays and GYOZA for $2.50 on Wednesdays.
156F 3rd Ave. (bet. 85th & 90th St.) $10
212-228-7800

Upper East **Onki Sushi**
1575 3rd Ave. (bet. 89th & 90th St.) $35
212-828-3350

Upper East **Poka**
343 E. 75th St. (bet. 1st & 2nd Ave.) $30
212-249-0503

Upper East **Sachi**
1350 Madison Ave. (bet. 94th & 95th St.) $30
212-534-5800

Upper East **Saka Hana**
255 E. 78th St. (bet. 2nd & 3rd Ave.) $18
212-327-0582

Upper East **Sasabune**
401 E. 73rd St. (bet. 1st & York Ave.) $85
212-249-6643

Upper East **Sato**
1385 2nd Ave. (At 73rd St.) $30
212-737-1838

Upper East **Shabu-Shabu 70**
314 E. 70th St. (bet. 1st & 2nd Ave.) $37
212-861-5635

Upper East **Sushi Generation**
1571 2nd Ave. (bet. 81st & 82nd St.) $25
212-249-2222

Upper East **Sushi Hana**
1501 E. 2nd Ave. (at 78th St.) $30
212-327-0512

Upper East **Sushi of Gari**
402 E. 78th St. (bet. 1st & York Ave.) $80
212-517-5340

Upper East **Sushi Seki**
1143 First Ave. (bet. 62nd & 63rd St.) $57
212-371-0239

Upper East **Sushi Suki**
1577 York Ave. (bet. 83rd & 84th St.) $20
212-249-3768

Upper East **Tatami 72**
1400 2nd Ave. (bet. 72nd & 73rd St.) $20
212-472-1700

Upper East **Tanzan**
1714 2nd Ave. (at 89th St.) $35
212-369-3600

Upper East **Teriyaki Boy**
1640 3rd Ave. (bet. 91st & 92nd St.) $7
212-367-7150

Upper East **Tokubai 86**
314 E. 86th St. (bet. 1st & 2nd Ave.) $25
212-628-5334

Upper East **TORI SHIN**

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1193 1st Ave. (bet. 64th & 65th St.) $70
212-588-8408

Upper East **Tatoya**
1144 1st Ave. (at 63rd St.) $25
212-753-0422

Upper East **Tsuki Restaurant**
1410 First Ave. (bet. 74th & 75th St.) $25
212-517-6060

Upper East **Wajima**
134 E. 61st St. (bet. Lex. & Park Ave.) $40
212-813-3065

Upper East **Wasabi Lobby**
1564 2nd Ave. (at 82nd St.) $30
212-585-8882

Upper East **YUKA Restaurant**
1597 2nd Ave. (bet. 80th & 81st St.) $25
212-772-0575

Upper East **Yuka**
1531 York Ave. (at 81st St.) $25
212-308-5800

Midtown West

Midtown West **Katsu-hama 55**
43-45 W. 55th St. (bet. 5th & 6th Ave.) $18
212-541-7145

Midtown West **Aki Sushi**
366 W. 52nd St. (bet. 8th & 9th Ave.) $20
212-262-2626

Midtown West **Aoki**
234 W. 48th St. (bet. Broadway & 8th Ave.) $20
212-956-2356

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713 2nd Ave (bet. 38th &39th St.)
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311 W 46th St (bet. 8th & 9th Ave)
212-307-5040 — $20

Midtown West **Bamboo 52**
344 W 52nd St (bet. 8th Ave. & 9th Ave.)
212-315-2777 — $18

Midtown West **Benihana**
47 W 56th St (bet. 5th & 6th Ave.)
212-581-0330 — $30

Midtown West **Blue Ribbon Sushi**
308 W 58th St (bet. 8th & 9th Ave.)
212-997-0404 — $61

Midtown West **East 55**
253 W 55th St (bet. Broadway & 8th Ave.)
212-581-2240 — $20

Midtown West **Fuji**
236 W 58th St (bet. Broadway & 8th Ave.)
212-245-7137 — $25

Midtown West **Go Sushi**
756 9th Ave (at 51st St.)
212-455-2288 — $20

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212-730-5555 www.gogocurryusa.com — $8.5

Midtown West **Haru**
205 W 43rd St. (bet. Broadway & 8th Ave.)
212-398-0610 — $35

Midtown West **Hayashi Ya**
952 9th Ave (bet. 55th & 56th St.)
212-265-2939 — $15

Midtown West **Iroha**
152 W 49th St (bet. 5th & 7th Ave.)
212-398-8043 — $20

Midtown West **Isa 56**
56 W 56th St (bet. 5th & 6th Ave.)
212-707-8702 — $20

Midtown West **Ishihama**
313 5th Ave (at 32nd St.)
212-695-8202 — $25

Midtown West **Kodama 45**
301 W 45th St (bet. 8th & 9th Ave.)
212-582-8065 — $20

Midtown West **Koi**
40 W 40th St (5th & 6th Ave)
212-921-3330 — $60

Midtown West **Kyotofu**
705 9th Ave (bet. 48th & 49th St.)
212-974-8012 — $25

Midtown West **Manchanka-Tei**
43-45 W 55th St (bet. 5th & 6th Ave.)
212-247-1515 — $18

Midtown West **Menkui-Tei**
40 W 56th St (bet. 5th & 6th Ave.)
212-757-1642 — $20

Midtown West **Monster Sushi**
22 W 46th St (bet. 5th & 6th Ave.)
212-398-7707 — $30

Midtown West **Natsumi**
226 W 50th St (bet. Broadway & 8th Ave.)
212-258-2988 — $30

Midtown West **NOBU 57**
40 W 57th St (bet. 5th & 6th Ave.)
212-757-3000 — $100

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212-581-9198 — $25

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212-247-8110 — $45

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212-541-7145 — $30

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212-265-6688 — $12

Midtown West **Rio & You**
328 W 45th St. (bet. 8th & 9th Ave.)
212-307-0717 — $25

Midtown West **Sake Bar Hagi**
152 W 49th St. (bet. 6th & 7th Ave.)
212-764-8540 — $30

Midtown West **Sapporo**
152 W 49th St (bet. 6th & 7th Ave.)
212-265-5372 — $13

Midtown West **Shimizu**
318 W 51st St (bet. 8th & 9th Ave.)
212-581-1581 — $50

Midtown West **Soba Nippon**
19 W 52nd St. (bet. 5th & 6th Ave.)
212-489-2525 — $30

Midtown West **Sugiyama**
251 W 55th St (bet. Broadway & 8th Ave.)
212-956-0670 — $90

Midtown West **Sushi Osama Ouma**
330 W 58th St (bet. 8th & 9th Ave.)
212-707-1808 — $60

Midtown West **Sushi of Gari 46**
347 W 46th St (bet. 8th & 9th Ave)
212-957-0046 — $80

Midtown West **Sushiden**
123 W 49th St (bet. 6th & 7th Ave.)
212-398-2800 — $45

Midtown West **Sushiya**
28 W 56th St (bet. 5th & 6th Ave.)
212-247-5755 — $20

Midtown West **Tachigui Sobaya**
732 7th Ave. (bet. 49th & 50th St.)
212-265-8181 — $8

Midtown West **Teriyaki Boy**
685 9th Ave (bet. 57th & 58th St.)
212-307-7202 — $7

Midtown West **Yakitori TOTTO**

Everyone since Totto brought authentic yakitori skewers to NYC, their patrons have been enjoying savory yaki tori grilled over premium charcoals. New open for lunch hours. Their menu includes a variety of lunch sets, donburi, over rice dishes as well as yakitori
251 W 55th St. (bet. Broadway & 8th Ave.)
212-245-4555 www.tottonyc.com — $40

Midtown West **Yoshinoya**
255 W 42nd St. (bet. 7th & 8th Ave.)
212-703-5340 — $7

Midtown West **Yummy Sushi**
30 Rockefeller Plaza Concourse Level
212-459-2100 — $7

Yakiniku or Shabu Shabu tonight!
NOW OPEN SUNDAY
YAKINIKU IZAKAYA RIKI
250 E. 52nd St. (bet. 2nd & 3rd Ave) TEL: 212-826-4255
Mon-Sat 6pm-4am Sun 5:30pm-10:30pm

For over 35 years, serving the freshest fish and authentic Japanese cuisine at reasonable prices by eliminating the middleman.
Seafood Atlantic Import / Export Business
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Japanese Grocery Store in Port Washington (coming soon)
Sea Urchin Company
Fish wholesaler
1026 2nd Ave (bet. 54th & 55th St)
New York, NY 10022
212-355-3557
www.takesushi.com
Lunch: Mon - Fri 12pm - 2pm
Dinner: Mon - Sat 5:30pm - 10pm
創意 竹寿司 Takesushi
The Japanese Restaurant

Midtown East

Midtown East — Ahuriya Kinnosuke — $51 L
213 E 45th St (bet. 2nd & 3rd Ave.)
212 867-5454

Midtown East — Amakusa — $20 Su L
143 E 47th St. 2nd Fl (bet. 3rd & Lex. Ave.)
212 593-3189

Midtown East — Azusa — $25 Su L
3 E 44th St (bet. 5th & Madison Ave.)
212-661-0001

Midtown East — Chiyoda Sushi — $18 Su L
16 E 41st St (bet. 5th & Madison Ave.)
212 400-6880

Midtown East — OONBURI-YA — $25 L
137 E 47th St (bet. Lexington & 3rd Ave.)
212 980-7900

Midtown East — E53 Teriyaki House — $20 Su L
220 E 53rd St (bet. 2nd & 3rd Ave.)
212 [illegible]-6075

Midtown East — Gyu-Kaku — $40 L
805 3rd Ave. 2nd Fl (at 50th St.)
212-702-[illegible]

Midtown East — Hakubai — $66 L
The Kitano Hotel, 66 Park Ave (at 38th St.)
212-[illegible]-7111

Midtown East — Haru — $35 L
280 Park Ave (at 47th St.)
212 490-9680

Midtown East — Hatsuhana — $50 Su L
17 E 48th St (bet. 5th & Madison Ave.)
212-355-3345

Midtown East — Hatsuhana Park
Casual dining experience with nutrient c and fresh sushi. The comb nation of prem um seafood and rice is sure to please your appetite! A wide variety of appet zers are popular among the Japanese patrons. Enjoy a relax ng time with great food in a cozy atmosphere.
237 Park Ave. (at 46th St.) — $35 Su L
212-661-3400 www.hatsuhana.com

Midtown East — Inagiku — $70 L
111 E 49th St (bet. Park & Lexington Ave.)
212 355-0440

Midtown East — Isa 49 — $25 L
151 E. 49th St (bet. Lexington & 3rd Ave.)
212 [illegible]-8078

Midtown East — Izakaya Aniyoshi
If you are longing for authentic and refined Izakaya style Japanese food, Aniyoshi is the place to be. Homey atmosphere is perfect to relax and enjoy over 100 kinds of home-style cooking. Fresh ingredients make for a varied daily menu. Open until 4am.
220 E. 53rd St. (bet. 2nd & 3rd Ave.) — $25 L
212-319-3540

Midtown East — Izakaya Riki — $30
141 E. 45th St. (bet. 3rd & Lexington Ave.)
212-[illegible]-5604

Midtown East — Katsu-hama — $18 L
11 E. 47th St. (bet. 5th & Madison Ave.)
212 758-5909

Midtown East — Kuruma Zushi — $110 Su L
7 E. 47th St. 2nd Fl (bet. 5th & Madison Ave.)
212-317-2802

Midtown East — Megu Midtown — $125 Su L
845 UN Plaza (1st. Ave. Bet. 47th & 48th st.)
212 964-7777

Midtown East — Menchanko-Tei — $14 L
131 E. 45th St (bet. Lexington & 3rd Ave.)
212 986-6905

Midtown East — MOCO
Check out Moco's amazing Happy Hour. $25 for all you can eat sushi and additional $5 for all your can drink. Happy hour is from 5pm-10pm (Sunday-Saturday) and from 4pm-10pm (Sunday). Hours are Mon. 5pm-11pm, Tue. & Wed. 5pm-1am, Thu-Sat. 5pm-2am, Sun. 4pm-10pm.
516A 3rd Ave. (bet. 34th & 35th St.) — $30
212-685-3663

Midtown East — Nada-Sushi — $25 Su L
135 E. 50th St. (bet. Lexington & 3rd Ave.)
212-838-2537

Midtown East — Naniwa — $30 L
4 E. 46th St. (bet. 5th & Madison Ave.)
212-370-4045

Midtown East — Nippon — $49 Su
155 E. 52nd St. (bet. Lexington & 3rd Ave.)
212 758-0226

Midtown East — Oms/b — $9 Su L
156 E. 45th St. (bet. Lexington & 3rd Ave.)
212-[illegible]-7[illegible]

Midtown East — Restaurant SEO — $40 L
245 E. 45th St. (bet. 2nd & 3rd Ave.)
212-355-7722

Midtown East — Rinngo — $50 L
205 E.45th St. (bet. 2nd & 3rd Ave.)
212-867-4200

Midtown East — SAKAGURA
The largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade sobe and lunch set of sobe & rice bowl are popular. The amazing hideout situated on the basement level is perfect for couples. Private parties available.
211 E. 43rd St. (1st Floor, 2nd & 3rd Ave.) — $50 L
212-953-7253 www.sakagura.com

Midtown East — Shaburi — $30 L
125 E. 39th St. (bet. Lexington & Park Ave.)
212-867-8999

Midtown East — Shinbashi — $35 L
7 E.49th St. (bet. 5th & Madison Ave.)
212-813-1009

Midtown East — Soba TOTTO — $40 L
211 E.43rd St. 1st Fl (bet. 2nd & 3rd Ave.)
212-557-4200

Midtown East — Sushi ANN — $50 Su L
38 E. 51st St. (bet. Park & Madison Ave.)
212-755-1780

Midtown East — Sushi Tima — $20 L
821 2nd Ave. (bet. 43rd & 44th St.)
212-803-9993

Midtown East — Sushi Zen — $70 Su L
108 W. 44th St. (bet. 6th & 7th Ave.)
212-302-0707

Midtown East — Sushiden — $45 Su L
19 E. 49th St. (bet. 5th & Madison Ave.)
212-758-2700

Midtown East — Takesushi — $35 Su L
1026 2nd Ave. (bet. 54th & 55th St.)
212 355-3557

Midtown East — Taki Sushi — $14 L
60 W. 48th St. (bet. 5th & 6th Ave.)
212-843-[illegible]

Midtown East — Tokyo — $50 L
342 Lexington Ave. (bet. 38th & 40th St.)
212-697-8330

SUSHI A LA CARTE ALL YOU CAN EAT
$25 /person (+ Tax & Tip)
ALL YOU CAN DRINK & SUSHI A LA CARTE ALL YOU CAN EAT
$30 /person (+Tax & Tip)
5pm-11pm every night (4pm-10pm on Sundays)
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516A 3rd Ave. (bet. 34th & 35th St.)
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Mix and match your own combinations
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Japanese mama's home style cooking
TUESDAY LADIES DAY
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96 E. 3rd st. (bet. 1st & 2nd Ave)
646-654-1122 7pm-1am (sun-thu) -2am (fri-sat)
www.downtownumineie.com

aki on west 4
Authentic Japanese with a touch of Jamaican flavor
4-course Prix Fixe for only $29.95
181 W. 4th St. (bet. 6th & 7th Ave.)
212 989-5440
sun-thu 6pm-10:45pm
fri & sat 6pm-11:45pm
NOW OPEN 7 DAYS

Midtown East **Tsushima**
141 E 47th St (bet Lexington & 3rd Ave) $40
212-207-1530

Midtown East **Udon West**
150 E 46th St (bet Lexington & 3rd Ave) $10
212-922-9677

Midtown East **Yokoshu Izakaya Riki**

Serving authentic yakitoku dinner (Japanese BBQ) with several kinds of red wine, sake and shochu in a romantic semi-private dining space. A private back room accommodates large parties. Now open Mon-Sat from 5pm to 4am & Sun 5:30pm until 10:30pm
250 E 52nd St (bet 2nd & 3rd Ave) $30
212-829-4255

Midtown East **Yakitori East**
210 E 44th St (bet 2nd & 3rd Ave) $20
212-867-5075

Midtown East **Yokitori Torys**

Torys is the newest Yakitori spot in Midtown. Menu showcases every imaginable part of chicken, faultlessly seasoned and grilled to perfection. Open late until 5:30am and many special late night dishes like Miso Ramen are available
248 E 52nd St 2Fl (bet 2nd & 3rd Ave) $44
212-813-1800 www.torysnyc.com

Midtown East **YAMA Restaurant**
308 E 49th St (bet 1st & 2nd Ave) $37
212-355-3370

Midtown East **Yummy Sushi**
875 3rd Ave Food Court, Lower Level $7
212-966-8801

Korea Town

Korea Town **Ichi Umi Restaurant**
8 E 32nd St (bet Madison & 5th Ave) $25
212-725-1333

Korea Town **Toyama Sushi**
11 W 36th St (bet 5th and 6th Ave) $22
212-967-8541

Chelsea

Chelsea **Aki Sushi**
126 W 36th St (bet Broadway & 7th Ave) $30
212-868-8091

Chelsea **Daioh Sushi**
300 W 23rd St (bet 7th & 8th Ave) $20
212-727-8888

Chelsea **ENNJU**
20 E. 17th St. (bet 5th & Broadway) $10
646-338-7004

Chelsea **Iron Seshi**
440 3rd Ave. (bet. 30th & 31st St.) $29
212-447-5022

Chelsea **Izakaya Ten**
207 10th Ave (bet 22nd & 23rd St) $26
212-627-7777

Chelsea **Matsuri**
369 W16 St (at 9th Ave) $30
212-243-6400

Chelsea **Momoya Chelsea**
185 7th Ave. (at 21st St) $40
212-889-4406

Chelsea **Monster Sushi**
158 W 23rd St (bet 6th & 7th Ave) $30
212-620-9131

Chelsea **MORIMOTO**
88 10th Ave (bet 15th and 16th St.) $50
212-989-8883

Chelsea **Neha Nake**
458 W 17th St. (bet 9th & 10th Ave) $50
212-929-6544

Chelsea **Ono**
Gansevoort Hotel 18 9th Ave (at 13th St) $65
212-660-6700

Chelsea **Rock-n-Sake NY**
138 W 25th St (bet 6th & 7th Ave) $30
212-255-7253

Chelsea **Tabaya**
144 W 19th St (bet 6th & 7th Ave) $10
212-924-3335

Gramercy

Gramercy **15 EAST**
15 E 15th St (Union Sq W & 5th Ave.) $80
212 647-0015

Gramercy **Aji Sushi**
516 3rd Ave (bet 34th & 35th St) $26
212 686-2056

Gramercy **Aki Sushi**
121 E 27th St (bet Lex. & Park Ave S) $30
212 213-9885

Gramercy **BUTAI**
115 E 18th St (bet Park Ave & Irving Pl) $30
212-387-8885

Gramercy **Choshi**
77 Irving Place (at 18th St) $20
212-420 1419

Gramercy **Hamachi**
34 E 20th St. (bet Broadway & Park Ave.) $17
212 420-6408

Gramercy **Hana**
340 1st Ave (at 20th St) $30
212-691-5889

Gramercy **Haru**
220 Park Ave South (at 19th St) $35
646-428-0989

Gramercy **JAPONAIS**
111 E 18th St (bet Irving Pl & Park Ave S) $65
212-260-2020

Gramercy **Kaiten Sushi East**
368 3rd Ave (bet. 26th & 27th St) $15
212-689-2329

Gramercy **Mishima**
154 Lexington Ave (bet 30th & 31St St) $25
212 532-9595

Gramercy **Momokawa**
157 E 29th St (bet Lexington & 3rd Ave) $45
212-Fill-This

Gramercy **SABURI**

It's the only restaurant in NY serving Wafu-chuka (Japanese Style Chinese cuisine with a healthy twist. A veteran owner chef who worked under the Iron Chef Chinese creates new and refresh ing dishes. Enjoy Chinese cuisine like you've never experienced before
188 Lexington Ave (bet. 30th & 31st St.) $20
212-481-7755 www.saburi.ny.com

Gramercy **Sushi SAMBA**
245 Park Ave South (bet. 19th & 20th St.) $35
212 475-3377

Gramercy **Sushi Sen-nin**
30 E 33rd St (bet. Madison & Park Ave. S) $40
212 889-2206

すみません
"SUMIMASEN"
【meaning】Excuse me, I'm sorry
【usage】Just like English, excuse me is used when asking a question to a stranger, calling after a person, and getting attention of others. You can also use it for expressing apology

Gramercy **Sushi Twist**
51 Madison Ave (bet 27th & 28th St) $30
212-213-2299

Gramercy **Tarakawa Raman**
18 Lexington Ave (bet 23 & 24th St) $12
212-777-2933

Gramercy **YAMA Restaurant**
122 E 17th St (at Irving Pl) $20
212-475-0969

West Village

West Village **aki on west 4**
A former chef for the Japanese ambassador to Jamaica cooks excellent Japanese cuisine influenced by Jamaican flavors. Menu emphasizes presentation original tapas and many dishes feature fruits. The intimate décor with 18 seats makes you feel at home
181 W 4th St (bet 6th & 7th Ave) $40
212-989-5440

West Village **Blue Ribbon Sushi**
87 Sullivan St (bet Prince & Spring St) $51
212-343-0404

West Village **Cho Cho San**
A neighborhood restaurant perfect for a get together with friends and family. They offer the Unlimited fried bowl home cooking including many organic and healthy dishes at affordable prices. Student discount available
15 West 18th St (bet 5th & 6th Ave) $25
212-473-3333 www.chochosanrestaurant.com

West Village **Go Sushi**
3 Grammercy Park (at 6th Ave & 9th St) $20
212-677-9272

West Village **Hakata Tantan**
61 Grove St (bet 7th Ave & Bleecker St) $25
212-242-3696

West Village **Matumi**
546 LaGuardia Pl (bet Bleecker & W 3rd St) $30
212-979-7056

West Village **Miyabi**
121 W 3rd St (MacDougal St. & 6th Ave) $20
212-677 2370

West Village **Miyagi**
220 W 13th St (bet 7th & Greenwich Ave) $20
212-620-3930

West Village **Nagomi**
178 Prince St. (Thompson & Sullivan St.) $35
212-387-8239

West Village **Rockmeisha**
11 Barrow St (bet W 4th St & Bleeker) $35
212-675-7775

West Village **Setagaya (Union Sq)**
30 University Pl (bet 11th & 12th St) $13
212-229-1489

West Village **Soto**
357 Sixth Ave (bet W 4th & Washington Pl) $40
212-414-3086

West Village **Suski Mamba**
255 Bleecker St. (Cornelia St & Leroy St) $18
212-675-5965

West Village **Tomoa Suski**
172 Thompson St. (Bleecker & Houston St) $30
212-777-9346

West Village **YAMA on Carmine St.**
30-40 Carmine St (bet Bleecker & Bedford) $37
212-360-0330

East Village

East Village **Ashiya**
167 1st Ave (bet 10th & 11th St) $15
212-505-3345

East Village **Avenue A Asian World**
Avenue A Sushi and Mini Thai Café are now Avenue A Asian World. Our versatile space offers fresh sushi in a funky ambience with a large lounge displaying floral artworks and true Thai food in a cozy atmosphere. Visit us for a party or a relaxing sit down dinner
103-105 Avenue A (bet. E 6th & 7th St) $20
212-982-8105 / 533-2521

East Village **BONO STREET**
6 Bond St (bet Broadway & Layfayette St) $40
212-777 2500

East Village **Cha-An**
Serving a wide variety of teas from China, Japan and India as well as original sweets created by our pastry chef. Daily Special Set for lunch or dinner goes well with Premium sake. Tradional tea ceremony in Seika-da (talamite room) is available by reservation
230 E 9th St. 2nd Fl (bet. 2nd & 3rd Ave) $20
212-228-8030 www.chaanteahouse.com

East Village **Chiyono**
326 E. 6th St (bet 1st & 2nd Ave) $15
212-673-3064

East Village **Curry-Ya**
Your hunger will undoubtedly be satisfied at Curry-Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors, and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm
214 E 10th St (bet 1st & 2nd Ave) $20
866-402-6779 www.nycurry-ya.com

East Village **GO Restaurant**
Serving lunch from Wed to Sun. Lunch combo ($9.45) includes udon, salad and a choice of chirashi, unagu, salmon ikura or tekka don. Bento box ($7.95) includes salmon teriyaki, hamburger steak or other entree. For a quick sake & Sapporo Beer combo is only $5
90 St. Marks Pl (bet. 2nd & 3rd Ave) $18
212-254-5510

East Village **Gyu-Kaku**
34 Cooper Sq (bet 5th & 6th St) $40
212-475-2963

East Village **Hasaki**
210 E 9th St. (bet 2nd & 3rd Ave) $35
212-473-3927

East Village **IPPUDO NY**
65 4th Ave (bet. 3th & 10th St) $20
212 388-0088

East Village **Japonica**
100 University Pl (at 12th St) $40
212-243 7752

East Village **JEWEL BAKO**
236 E 5th St (bet. 2nd & 3rd Ave) $45
212 979 1012

East Village **Kambi Ramen Hausa**
351 E 14th St (bet 1st & 2nd Ave) $15
212-228-1366

East Village **Kasadela**
647 E 11th St (bet Ave B & C) $30
212 777 1582

East Village **Renke**
25 St Marks Pl (bet 2nd & 3rd Ave) $25
212-254-8363

East Village **Kyo Ya**
94 E 7th St (bet 1st Ave and Ave A) $35
212-982-4140

East Village **LAN**
56 3rd Ave (bet 10th & 11th St) $40
212-254-1959

East Village **May Chen Ramen**
119 2nd Ave (at 7th St) $10
212-982-4265

East Village **Mey s Place Sushi**
121 2nd Ave (bet 7th & St Marks St) $10
212-533-8448

East Village **Menkui-Tei**
63 Cooper Sq (bet 7th & St Marks Pl) $10
212-228-4152

East Village **MINCA**
536 E 5th St (bet Ave A & B) $10
212-505-4001

East Village **Natori**
56 St Marks Pl (bet 1st & 2nd Ave) $20
212 533 7711

East Village **Noodle Cafe Zen**
31 St Marks Pl (bet 2nd & 3rd Ave) $12
212-533-6656

East Village **Nori**
126 2nd Ave (bet 7th and St Marks Pl) $20
212-677-4825

East Village **OH! Toisho**
9 St Marks Pl (bet 2nd & 3rd Ave) $25
212-673-1300

East Village **Otafuku**

A uny vender-l ke joint Otafuku specializes in popular Japanese comfort food, Takoyaki octopus laugh and Okonomi yaki pancakes as well as Taiyaki and Da ifuku mochi cakes filled with red bean paste. Dua food will make you feel like you are in downtown Tokyo
231 E 9th St (bet 2nd & 3rd Ave.) $6
212-979-2733

East Village **Rai Rai Ken**

Have you ever seen the movie Tampopo — a Japanese cult movie about soothing ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo [illegible]SG. Don't forget our homemade gyoza too. We guarantee the most delightful experience!
214 E 10th St (bet 1st & 2nd Ave) $15
212-477-9000

East Village **Robataya NY**
231 E 9th St (bet 2nd & 3rd Ave) $35
212-979-9974

East Village **Sake Bar Decibel**
240 E 9th St (bet 2nd & 3rd Ave) $40
212 979 9733

East Village **Sake Bar Satsko**
202 E 7th St (bet Ave B & C) $25
212 614-0933

East Village **Sapporo East**
164 1st Ave (at 10th St) $17
212 260 1330

East Village **Setagaya (St Marks Pl)**
34-A St Marks Pl (bet 2nd & 3rd Ave) $13
212-387-7956

East Village **Setagaya-E.Village**
141 1st Ave (bet St Marks & 9th St) $13
212-529-2740

East Village **Shabu-Tatsu**
216 E 10th St (bet 1st & 2nd Ave) $30
212-477-2372

East Village **Sobakoh**

Sobakoh offers 100% hand made soba noodles, and our savory dipping sauce is prepared w/ thick bonito flakes — a true rarity. Combinations of soba and donburi dishes are $11-$14.50 for lunch. 5-Course Early Bird Special ($19.50) is served until 7pm
309 E 5th St (bet 1st & 2nd Ave) $15
212-254-2244 www.compassrosecompass.com/sobakoh

East Village **SOBAYA**

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients makes soba a healthy meal. Try Lunch Box $15 with soba or udon side dishes and dessert. Daily special appetizers and sake selection available for dinner.
229 E 9th St (bet 2nd & 3rd Ave) $20
212-533-6966 www.sobaya-nyc.com

East Village **Souen Noodle**
326 E 6th St (bet 1st & 2nd Ave) $12
212-388-1155

East Village **Souen Restaurant**
28 E 13th St (bet Univers ty Pl & 5th Ave) $20
212-627-7150

East Village **Sushi Aryoshi**

Sushi Aryoshi is a hidden gem located near Union Square serving Japanese tapas & sushi. The menu includes authentic Japanese dishes as well as innovative dishes with a large selection of appetizers. A bar counter and a wide variety of sake are available.
110 Broadway (bet 11th & 12th St) $30
212-388-1884

East Village **Sushi Lounge**
132 St Marks Pl (bet 1st Ave & Ave A) $12
212-598-1186

East Village **Tokakachi**
95 Ave A (bet 5th & 6th St) $20
212-505-5524

East Village **Teriyaki Boy**
216 E 10th St (bet 1st & 2nd Ave) $7
212-677 7058

East Village **Typhoon**
79 St Marks Pl (bet 1st & 2nd Ave) $15
212-979-2910

East Village **Udon West**
11 St Marks Pl (bet 2nd & 3rd Ave) $20

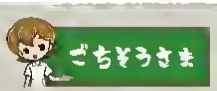
East Village **Ummoe**

Ummoe is a Japanese comfort food restaurant in East Village with over 50 kinds of sake and shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan). Now serving shochu desserts
56 E 3rd St (bet 1st & 2nd Ave) $20
646-654-1122 www.downtownumnoe.com

East Village **Ushiwakamaru**
136 W Houston St (MacDougal & Sullivan) $8
212 228-4181

East Village **Village Yokocho**
8 Stuyvesant St, 2Fl (bet 9th St & 3rd Ave) $20
212-533-3041

East Village **Yakiniku West**
218 E 9th St (bet 2nd & 3rd Ave) $25
212-979-8238



"GOCHISOU-SAMA DESHITA"

【meaning】Thank you. I ate enough.
【usage】This is the phrase Japanese say after every meal, expressing appreciation for the food you've just had. Gochisou literally means "a feast. So, gochisou sama deshita" implies "I had a great meal."

WAFU-CHUKA PRIX-FIXE
$35 / PERSON (party of 4 & more)
Assorted appetizers - 1 dim sum dish - 2 main dishes per table (from Kani-tama, Oh Zhao Rosu, Ebi Chili, Subuta, Mabo Tofu) - Mini Gomoku Fried Rice - Dessert
ALL-YOU-CAN-DRINK AVAILABLE
Drinks arranged for your budget. Private party from 30ppl
さちおり
Saburi Wafu Chuka Restaurant
Lunch: Tue-Fri 12pm-3pm
Dinner: Sun-Wed 6pm-11pm, Thu-Sat 6pm-3am
Closed on Mon
168 Lexington Ave (bet 30th & 31st St)
tel. 212 481 7766
www.saburiny.com
UNAGI TUESDAY All Day $9

KAMBI
Come on Ramen Fanatics!
Find your favorite style from Kambi's original pork, chicken, vegetable and mixed broth with shaya, miso and sio flavors.
KAMBI RAMEN HOUSE
~ a sister restaurant of Minca
351 E. 14th St. (bet. 1st Ave & 2nd Ave) 212.228.1366
www.newyorkramen.com 11:30am-11pm

www.zenkichi.com
3-Course Prix Fixe $25
Order must be placed before 7:00pm
Recommended!
ZAGAT F:25 D:27 S:25
ZENKICHI
All seats are in a semi-private booth
77 North 6th St, Brooklyn, NY 11211 Tel 718.388.8985
Wed-Sat: 6pm-Midnight Sun: 5:30pm-11:30pm Closed: Mon & Tue

East Village **Yakitori Taisho** $20
5 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-228-5095

East Village **Yoshi Sushi** $18
131 Avenue A (bet. 7th St. & St. Marks Pl.)
212-420-5609

Lower Manhattan

Lower Mhn **Azabu Sushi** $50
428 Greenwich (basement of Greenwich Grill)
212-274-0428

Lower Mhn **Cube 63** $21
63 Clinton St. (bet. Stanton & Rivington)
212-228-6751

Lower Mhn **EN Japanese Brasserie** $40
435 Hudson St. (at Leroy St.)
212-647-9196

Lower Mhn **Greenwich Grill** $50
428 Greenwich St. (bet. Vesty & Laight St.)
212-274-0428

Lower Mhn **Hiroko's Place** $15
75 Thompson St. (bet. Spring & Broome St.)
212-625-1303

Lower Mhn **Ise Downtown** $38
56 Pine St. (bet. William & Pearl St.)
212-785-1600

Lower Mhn **Kajou** $25
21 South End Ave. (at W. Thames St.)
212-786-9488

Lower Mhn **Kitchen Club** $35
30 Prince St. (at Mott St.)
212-274-0025

Lower Mhn **Matsugen** $44
241 Church St. (at Leonard St.)
212-925-0202

Lower Mhn **MEGU** $125
62 Thomas St. (Church & W. Broadway)
212-964-7777

Lower Mhn **Mottsu** $25
265 Mott St. (bet. E. Houston & Prince St.)
212-343-8017

Lower Mhn **NINJA** $35
25 Hudson St. (bet. Duane & Reade St.)
212-274-0500

Lower Mhn **NOBU** $100
105 Hudson St. (at Franklin St.)
212-219-0500

Lower Mhn **NOBU NEXT DOOR** $75
105 Hudson St. (Franklin & N. Moore St.)
212-334-4445

Lower Mhn **Omen** $30
113 Thompson St. (bet. Prince & Spring Sts.)
212-925-8923

Lower Mhn **Quickly Shabu Shabu** $13
237 Grand St. (Bowery and Chrystie St.)
212-431-0999

Lower Mhn **Rosenyn** $80
141 Duane St. (bet. Church & W. Broadway)
212-945-7999

Lower Mhn **Sachiko's on Clinton** $33

High-end yet affordable "authentic-restaurant" Japanese sushi/sake restaurant in the heart of LES with tranquil garden for outside dining. Perfect for private parties, business meetings, birthday parties and holiday events. Delivery and catering services available.
25 Clinton St. (bet. E. Houston & Stanton St.)
212-253-2900 www.sachikosonclinton.com

Lower Mhn **Souen Restaurant** $20
210 6th Ave. (at Prince St.)
212-807-7421

Lower Mhn **Soy** $14
102 Suffolk St. (bet. Delancy & Rivington)
212-253-1158

Lower Mhn **Suteishi** $20
24 Peck Slip (bet. Water & Front St.)
212-766-2344

Lower Mhn **Tokahachi Tribeca** $35
145 Duane St. (Church & W. Broadway)
212-571-1830

Lower Mhn **Tokyo Bar** $25
277 Church St. (bet. White & Franklin)
212-966-2767

Lower Mhn **Tokyo Lunch** $10
10 John St. (bet. Nassau St. & Broadway)
212-608-1334

Lower Mhn **Yoshi Restaurant** $18
201 E. Houston St. (Orchard & Ludlow)
212-539-0225

Lower Mhn **Yushi** $12
250 Vesey St. (4 World Financial Center)
212-945-3098

Lower Mhn **Zutto** $20
77 Hudson St. (bet. Jay & Harrison St.)
212-293-3247

Brooklyn

Brooklyn **Blue Ribbon Sushi** $55
278 5th Ave. (bet. 1st St. & Garfield Pl.)
718-840-0408

Brooklyn **Bozu** $30

Japanese fusion tapas restaurant offering homemade infused Japanese spirits and more than 20 varieties of sake. Try our famous sushi bombs with choice of deep fried mung sushi. A huge heated patio available! 6pm-12am (Mon-Thu, Sun) 6pm-1am (Fri & Sat)
296 Grand St. (bet. Havemeyer & Roebling)
718-384-7770 www.bozu.com

Brooklyn **Cube 63** $20
234 Conover St. (at Bell Terminal)
718-243-2208

Brooklyn **Geido** $20
331 Flatbush Ave. (on Flatbush Ave.)
718-638-8868

Brooklyn **Hibino** $35
333 Henry St. (Grand & Montgomery St.)
718-260-8052

Brooklyn **Iran Chef House** $15
92 Clark St. (bet. Henry St. & Monroe Pl.)
718-855-1517

Brooklyn **Kappo Seke House** $30
380 5th Ave. (bet. 6th & 7th Ave.)
718-832-2070

Brooklyn **Ki Sushi** $30
122 Smith St. (bet. Dean & Pacific St.)
718-935-0575

Brooklyn **qoo Rokata**

Meet on Chopsticks NY before your order and any draft beer is 50% OFF all day on Mon & Tue. Regular happy hours are Mon-Thu 6-8pm and Sun 3-6pm. Mon-Sat Bossa Nova night, a Japanese noodle bowl with nice sushi, local & import beer and sake select on are offered.
367 Metropolitan Ave. (at Havemeyer St.) $35
718-384-9469

Delivery & Take-Out LUNCH-DINNER

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1155 1st ave.
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closed on sun
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212-988-8408

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212 473 3333
www.chochosanrestaurant.com

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500 CITY ISLAND AVE, BRONX NY 10464
TEL. 718-885-0700
ohanarestaurant@aol.com
www.ohanahibachirestaurant.com
Sun 3-11pm Mon-Thu 12-11pm
Fri 12pm-12am, Sat 3pm-12am
No Sushi served on Mon & Tue

10% OFF with this coupon
Exclusive offer for *Chopsticks NY readers*
(applicable to food order only)
*Not valid on weekends

Brooklyn **Mizu**
132 Bedford Ave (bet. 6th St & 7th St.) $20 L
718-782-6666

Brooklyn **Osaka**
272 Court St (bet. Butler & Douglass St.) $30 L
718-643-0044

Brooklyn **Sakura 6**
537 Manhattan Ave (Calyer St & Noble) $10 L
718-349-7868

Brooklyn **Sapporo Haru Japanese**
622 Manhattan Ave (Driggs & Nassau Ave) $16 L
718-389-8721

Brooklyn **Sui Ran**
302 Metropolitan Ave (Driggs & Roebling) $25 M
718-218-7878

Brooklyn **Supercora**
305 Bedford Ave (bet. S 1st & S 2nd St.) $20 L
718-302-1029

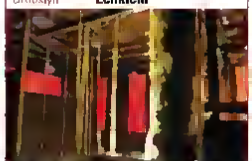
Brooklyn **Sushi Ya**
201 Fifth Ave (bet Union & Berkeley) $25 L
718-230-5638

Brooklyn **Taro Sushi**
446 Dean St (bet. 6th Ave & Flatbush Ave) $20 L
718-398-8872

Brooklyn **Tanzan**
7115 18th Ave (at 71st St.) $30 L
718-621-3295

Brooklyn **Yamato**
156 7th Ave (bet. Garfield & 1st St.) $18 L
718-840-0099

Brooklyn **Zenkichi**



Since 2005, Zenkichi has been offering Tokyo-style seasonal small plates to hemesick Japanese as well as New Yorkers who crave authentic Japanese culinary experience beyond sushi. Hidden away in this secret sake-pub, private dining booths, diners can savor the 8-course Omakase tasting menu and indulge in premium sake from one of the most elite sake select ons in the city. -Guests must be 14 years or older to be accommodated

77 North 6th St (@ Wythe Ave.) $40
718-302-8985 www.zenkichi.com M

Brooklyn **ZuZu Ramen**
173 4th Ave (at Degraw St.) $20 M
718-398-8886

Queens

Queens **AKIYOSHI**
41-13 Queens Blvd (bet. 41st & 42nd St.) $18 L
718-937-9288

Queens **go wasabi**
34-02 30th Ave. (at 34th St.) $23 L
718-204-7354

Queens **KATSUNO**
103-01 Metropolitan Ave (at 71st Rd.) $35 M
718-575-4033

Queens **Kyoto Suski**
153-11 Union Tpk (at 153rd St.) $25 L
718-380-7777

Queens **Momiji Restaurant**
37-04 Ditmars Blvd (at 37th St.) $20 L
718-726-0566

Queens **Setagaya(Flushing)**
37-02 Prince St Queens, NY 11354 $13 L
718-321 0230

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave. (at 80th St.) $20 L
718-326-8704

Queens **SUSHI ISLAND**
67-18 Queens Blvd Elmhurst, NY 11373 $20 L
718-803-3033

Long Island

Long Island **Akari**
2083 Merrick Rd Merrick NY 11566 $20 L
516-378-2611

Long Island **Bembana**
2105 Northern Blvd Munsey Pk NY 11030 $30 L
516-627-3400

Long Island **Bembana**
920 Merchant's Concourse Westbury NY $30 L
516-222-7051

Long Island **Benbori**
14 Elm St Huntington, NY 11743 $40 L
631-673-0400

Long Island **Inatoma Steak House**
5 5th St Valley Stream NY 11581 $28
516-872-0115

Long Island **Isono**
214 Jericho Tpk Floral Park NY 11001 $25 Su L
516-437-4552

Long Island **Koban Restaurant**
2016 Merrick Rd Merrick NY 11566 $30 L
516-223-5200

Long Island **Koiso**
540 Westbury Ave Carle Place NY 11514 $26 L
516-333-3434

Long Island **KuraBarn**
479 New York Ave Huntington NY 11743 $30 M L
631-673-0060

Long Island **Kurofune**
77 Commack Rd Commack NY 11725 $22 Su
631-499-1075

Long Island **Mumon Restaurant**
1300 Franklin Ave Garden City NY 11530 $30 L
516-747-3388

Long Island **Nagashima**
12 A 1 Jericho Tpk Jericho, NY 11753 $25 Su L
516-338-0022

Long Island **Rock-n-Sake Port WA**
90 Main St Port Washington NY 11050 $30 L
516-883-7253

Long Island **Sapporo**
3266 Merrick Rd Wantagh NY 11793 $35 L
516-785-3053

Long Island **Sen Restaurant**
23 Main Street, Sag Harbor NY 11963 $40 L
631 725-1774

Long Island **Shiro of Japan**
401 Old Country Rd Carle Place NY 11514 $20 L
516-997-4770

Long Island **SUSHI ICHI**
700 N Country Rd Setauket, NY 11733 $25 L
631-689-3111

Long Island **TAIKO Restaurant**
15 S Village Ave Rockville Centre NY $20 M L
516-678-8146

Long Island **Toke Sushi**
821 Carman Ave Westbury NY 11590 $30 M L
516-876-0033

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Everything is New & Beautiful
Modern & Chic Interior
All private rooms are equipped with the letest lighting system and rooms with e stege are also evaileble.
Duet
846-473-0828/0827
53 W. 35th St., 2nd FL. (bet. 5th & 6th Ave)
www.karaokeduet.com
Mon-Thu 2pm-4am, Fri: 2pm-6am
Sat: 1pm-6am, Sun: 1pm-4am

Long Island **Taka Suski**
1035 Broadway Woodmere NY 11598 $20 Su L
516-569-3606

Long Island **Torigo**
196 Jericho Tpk Floral Park NY 11001 $20 L
516-352-1116

Long Island **Restaurant Yamaguchi**

Since 1988 serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authentic city and generous portions. As de fore their regular menu, daily lunch specials and the Chef Special are popular among the local patrons.
63 Main St Port Washington, NY 11050 $25 L
516-883-3500

Long Island **Yuki's Palette**
811 Old Country Rd Westbury NY 11590 $25 Su L
516-334-5004

Long Island **Yuki's Palette Too**
151 Merrick Ave Merrick, NY 11566 $25 Su L
516-867-5736

The Bronx

Bronx **Ohana**

At seaside haven of the Bronx, we have been serving only the freshest ingredients with a fine shine for your entertainment. The lounge area has 6 flat screens, with a full bar service. Relax in our elegant settings with marble tables and beautiful shoji screens.
500 City Island Av Bronx NY 10464 $35
718-885-0700 www.oliveandhalf-restaurant.com

Westchester

Westchester **Hajime**
287 Halstead Ave Harrison NY 10528 $30 M L
914-777-1543

Westchester **Momiji**
291 Halstead Ave Harrison NY 10528 $20 Tu L
914-835-1078

Westchester **Nanase**
522 Mamaroneck Ave White Plains NY 10605 $50 W L
914-285-5351

Westchester **Nishi**
473 Ashford Ave Ardsley NY 10502 $20 Su L
914-693-2500

Westchester **Noda**
200 Hamilton Ave White Plains, NY 10601 $25 L
914-949-9990

Westchester **Sakura**
56 Garth Rd. Scarsdale NY 10583 $20 L
914-723-7767

Westchester **Tanto**
836 White Plains Rd Scarsdale NY 10583 $10 Su L
914-725-9100

Westchester **Tsuru**
259 N Central Ave Hartsdale NY 10530 $30 Tu L
914-761-0057

Upstate

Upstate **Kiko House**
11-21 E Washington Ave Pearl River NY $25 M L
845-735-8885

Upstate **Sakuratana NY**
328 Route 59 Central Nyack, NY 10960 $20 L
845-727-9339

Connecticut

Connecticut **Abis**
281 Greenwich Ave Greenwich CT 06830 $25 L
203-972-9100

Connecticut **Fuji Garden Steak House**
215 Liberty St Fairfield CT 06379 $30 Tu L
860-599-1155

Connecticut **Kazu**
64 N Main St Norwalk CT 06854 $25 L
203-866-7492

Connecticut **KU**
95 E Putnam Ave Cos Cob, CT 06807 $35 L
203-422-8313

New Jersey

New Jersey **Ajihei Princeton**
11 Chambers St Princeton NJ 08542 $20 M L
609-252-1158

New Jersey **Akai Sushi Lounge**
11 N. Dean St Englewood NJ 07631 $18 L
201 541 0093

New Jersey **Aoyama**
1962 Washington Valley Rd Martinsville NJ $35 M L
732-271-2550

New Jersey **Asahi Japanese**
1475 Bergen Blvd Fort Lee, NJ 07024 $17 Tu L
201-944-5113

New Jersey **Daimatsu**
800 Mountain Ave Mountainside NJ 07092 $20 M L
908-233-7988

New Jersey **Higa Battan**
2024 Center Ave Fort Lee NJ 07024 $10 L
201-461 5465

New Jersey **Ichi Umi Restaurant**
362 Menlo Park Edison NJ 08837 $25 L
732-906-2370

New Jersey **ICHIBAN**
776 Bloomfield Ave W Caldwell, NJ 07006 $20 L
973-808-7178

New Jersey **Ichiban**
414 Hackensack Ave Hackensack NJ 07601 $30 L
201-488-0301

New Jersey **Italian Tomato (Mitsuwa)**
595 River Rd Edgewater NJ 07020 $7 L
201 941 8113

New Jersey **Izakaya Oni**
671 Palisade Ave Cliffside Park NJ 07010 $25 Tu
201 941 3400

New Jersey **KIKU**
365 Rt. 17 South Paramus, NJ 07652 $45 L
201-265-7200

New Jersey **Komeyaski**
103 Montgomery St Jersey City NJ 07302 $25 L
201-433-4567

New Jersey **Komegaski too**

Located in waterfront Jersey City, Komegashi has the most gorgeous view overlooking Manhattan skyline offers exciting sushi selections. Try our Chirashi Royale, the freshest fish on from chef with selection from Japan and domestic. Only 5 min PATH from NYC!
99 Town Sq Place Jersey City NJ 07310 $30 L
201-533-9888 www.komegash.com

New Jersey **Lounge Zen**
254 Degraw Ave Teaneck, NJ 07666 $30 M
201-832-9696

New Jersey **Princeton Toma Sushi**

Visit this sassy kitchen and taste some of the most delicate Japanese cuisine around. From truly authentic to delectably creative, everything is prepared with a smile and pass on for fine food. Its casual setting and affordable prices make TOMO a rare find.
238 Nassau St Princeton, NJ 08540 $20 Su L
609-924-0478 www.princetontoma.com

New Jersey **Santohka (Mitsuwa)**
595 River Rd Edgewater NJ 07020 $10 L
201-941-1004

New Jersey **Shina**
436 Anderson Ave Cliffside Park NJ 07010 $40 L
201 941-6333

New Jersey **Sugi**
2117 Rt 4 E Paramus, Fort Lee NJ 07024 $22 Su L
201-461-1858

CAFE

Upper West **Beard Papa's Upper W.**
2167 Broadway (at 76th St.) Cream Puffs
212 799-3770

Midtown West **Cafe Zarya Midtown W.**
1073 6th Ave (bet. 40th & 41St) Bakery
212-764-8765

Midtown West **Minamoto Kitchaan**
608 Fifth Ave (49th St. bet 5th & 6th) Confectionery
212-485-3747

Midtown East **Cafe Zarya Midtown E**
19 E 41 St (bet. 5th & Madison Ave) Bakery
212 775-0600

Midtown East **Choux Factory**
665 1st Ave (bet. 48th & 49th St.) Cream Puffs
2128223-0730

Midtown East **Waskoku Cafe**
9 E. 37th St. (bet. 5th & Madison Ave) Sushi / Hot deli
212-686-2233

East Village **Beard Papa's Astor Pl**
740 Broadway (bet. Astor & Waverly Pl) Cream Puffs
212-353-8868

East Village **Cafe Zarya East Villaga**
91 Cooper Sq. (at St. Marks St.) Bakery
212 253-6700

East Village **Chikalicious**
203 E 10th St (bet. 1st & 2nd Ave.) Dessert Bar
212-995-8511

New Jersey **Minamoto Kitchaan**
595 River Rd. Edgewater NJ Confectionery
201-313-9335

New Jersey **Pariaienna**
250 Main St. Fort Lee NJ 07024 Bakery
201 592-8878

KARAOKE

Upper East **Bax Snack Riki**
141 E 45th St 2Rbet. Lex & 3rd Ave.) $10/h $30 minm
212-986-5612

Upper East **Iggy's**
1452 2nd Ave (bet. 75th & 76th St.) No charge
212-327-8043

Midtown West **Japas 55**
253 W 55th St (bet. Broadway & 8th Ave.) $/h /person
212-765-1210

Midtown East **Japas 27**
366 3rd Ave. (bet. 26th & 27th St.) $10/h /person
212-889-2328

Midtown East **Japas 38**
5 E. 38th St. (bet. 5th & Madison Ave.) $8/h /person
212-679-4040

Midtown East **Karaoke Duet 48**
304 E. 48th St. (bet. 1st & 2nd Ave.) $4/h /person
212-753-0030

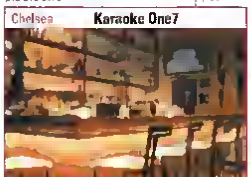
Midtown East **Karaoke Top Tunes**
309-305 E. 53rd St (bet. 1st & 2nd Ave.) $4/hr
212-759-3018

Korea Town **Gagopa Karaoke**
26 W. 32nd St. (Broadway & 5th Ave.) $7/h /person
212-967-5353

Korea Town **Grammy Karaoke**
23 W. 32nd St. (bet. Broadway & 5th Ave.) $5/hr /person
212-629-7171

Korea Town **Karaoke Duet 35**
53 W. 35th St. 2nd Fl (bet. 5th & 6th Ave.) $4/h /person
845-473-0826

Korea Town **Tinga Tinga Karaoke**
152 Madison Ave 6th Fl (bet. 32nd & 33rd St) $40/h /room
212-213-0875

Chelsea **Karaoke One7**

We offer the city's largest song selection of over 80,000 in 13 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $8/h per person. A variety of drinks available from the bar. Drinks are half price during Happy Hour (2pm-7pm). Large party rooms available. Call for reservations. Open 7 days from 2pm to 4am (except Mon from 5pm) *May close early on weekdays w/o notice.
29 W 17th St (bet. 5th & 6th Ave.) $2/song
212-675-3527 www.karaoke17.com

West Village **Karaoke Cave**
9 East 13th St (bet. 5th Ave. & University Pl.) min $45 /room
646-250-5670

East Village **Planet Rose**
219 Avenue A (bet. 13th & 14th St.) $2/song
212-353-9500

East Village **Sing Sing (Ave. A)**
SING-SING KARAOKE AVENUE A
Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. It is a perfect place for a get-together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS.
81 Avenue A (bet. 5th & 6th St.) $7/h per person
212-674-0700 www.karaokesings ng.com

East Village **Sing Sing (St. Marks)**
SING-SING KARAOKE ST MARKS
Conveniently located on St. Marks Street in the heart of the East Village, Sing Sing is a Karaoke lounge with 19 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM. Party@ka aokesingsing.com
9 St. Marks Pl. 2nd Fl (bet. 2nd & 3rd Ave.) $7/h per person
212-387-7900 www.ka aokesings ng.com

Lower Mhn **Asia Roma Bar & Lounge**
40 Mulberry St. (at Worth St.) No charge
212-385-1133

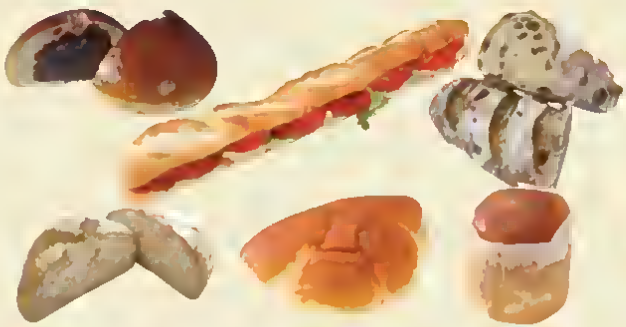
Lower Mhn **Bmy Karaoke Bar**
8 Thompson St. 2Fl (bet. 5th Ave. & Canal St.) $30/h /box
212 334-5490

Natural Bread Fair

Chef Akira Fukuoji comes to Rheon Cafe, the antenna shop by the producer of high-tech bread making machines. Come and try Japanese bread made with natural yeast.

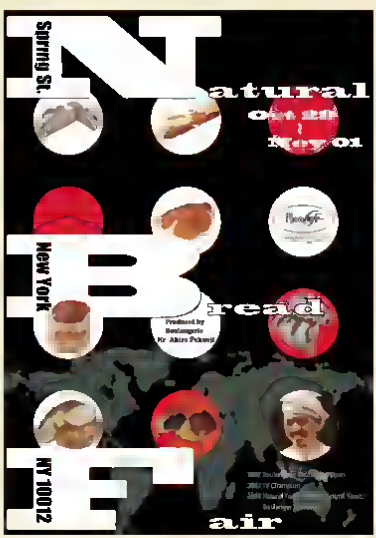
Enjoy freshly baked bread and pastries: Salt Bread, Baggett Sandwiches, Anpan with red bean paste filling, Coffee Cream Cake, Chiffon Cake, Pumpkin Bread, Walnut Bread and much more.

Oct 29th - Nov 1st



Mr. Akira Fukuoji Profile

He founded a bakery "Pankobo Kazamidori" in 1987 and was awarded the second prize at the national pastry chef competition held by "TV Champion" in 2002. He played an active role in the development of natural yeast "Hoshino Levain Red" and currently is an instructor and lecturer of baking with "Hoshino Levain Red" for professional chefs. "Hoshino Levain Red" is one of the "Hoshino Tennen Kobo" yeasts created by applying the traditional sake fermentation technologies.

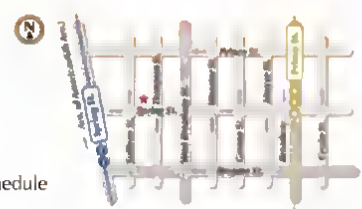


Customer Favorites
Japanese Beef Sandwich, Tofu Sandwich, Croissant

Rheon Cafe
CROISSANT SINCE 1989

Rheon Cafe
189 Spring St., New York, NY 10012
212-966-7040
Open 7:30am-7pm

*Please call for the demonstration schedule



Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (soda or water)

Sushi Bar Available | Open for Lunch
M Tu W Th F Sa Su Days Open | Delivery
Family Dining
Romantic Dining | Local Favorite
Vegetarian Friendly | Business Dinner
Coupon available at www.chopsticksny.com

CHINESE

Ivy's Cafe — Upper West
154 W 72nd St (Broadway & Columbus Ave) | 212 787-3333 — $23

Dilin's — Upper West
1551 Broadway (bet 47th & 48th St) | 212 505-4181 — $15

Dilin's — Upper West
2957 Broadway (at 116th St) | 212-932-3300 — $15

Shun Lee West — Upper West
43 W 65 St (Columbus & Central Pk W) | 212 595-8095 — $52

Cafe Evergreen — Upper East
1299 1st Ave (bet 68th & 70th St) | 212 744-3266 — $30

Chef Hon — Upper East
1720 2nd Ave (bet 89th & 90th St) | 212 348-8444 — $25

Hunan Balcony — Upper East
1050 3rd Ave. (bet 32nd & 33rd St) | 212-517-2044 — $16

Lin's Noodle & Grill — Upper East
1500 3rd Ave (bet 84th & 85th St) | 212-535-1313 — $22

Dui Place Cuisines — Upper East
1444 3rd Ave (bet 81st & 82nd St) | 212 288-4988 — $25

Philippe — Upper East
33 E 60th St (bet Madison & Park Ave) | 212-644-6885 — $40

Phoenix Garden — Upper East
242 E 40th St (bet. 2nd & 3rd Ave) | 212 573-8900 — $20

Pig Heaven — Upper East
1540 2nd Ave (bet 80th & 81st St) | 212 744-4333 — $15

Shanghai Pavilion — Upper East
1378 3rd Ave (bet. 78th & 79th St) | 212 585-3388 — $37

Wu Liang Ye — Upper East
215 E 86th St (bet. 2nd & 3rd Ave) | 212 534-5899 — $29

Chinn Grill — Midtown West
CBS Bldg, 60 W 53rd St (bet 5th &6th Ave) | 212 333-7756 — $66

Joe's Shanghai — Midtown West
24 W 56th St (bet 5th & 6th Ave) | 212 333-8993 — $20

Dilin's — Midtown West
200-B W 44th St (bet. 7th and 8th Ave) | 212 521-5908 — $15

Ruby Foo's Times Sq. — Midtown West
1626 Broadway (bet. 48th & 50th St) | 212-489-5000 — $30

Teng's Pavilion — Midtown West
65 W 55th St (bet 5th & 6th Ave) | 212-956-6999 — $20

Wu Liang Ye — Midtown West
36 W 48th St (bet 5th & 6th Ave) | 212-398-2306 — $25

Cham Chinese Cuisine — Midtown East
160 E 49th St (bet Lexington & 3rd Ave) | 212-371 2323 — $40

Chun Chin — Midtown East
216 E. 49th St (bet. 2nd & 3rd Ave) | 212-888-4555 — $45

Dynasty Sung — Midtown East
513 Lexington Ave (at 49th St) | 212-355-1200 — $35

Evergreen — Midtown East
10 E 39th St (bet 5th & Madison Ave) | 212-448-1199 — $23

Grand Sichuan — Midtown East
1049 2nd Ave (bet 55th & 56th St) | 212-355-5855 — $20

Men Noodle Shop — Midtown East
822 2nd Ave (at 49th St) | 212-661-0027 — $15

MR Ks — Midtown East
570 Lexington Ave (at 51st St) | 212-583-1818 — $50

Dui Place Shanghai — Midtown West
141 E 56th St (bet Lexington & 3rd Ave) | 212 753-3900 — $25

Peking Duck House — Midtown East

BEST PEKING DUCK IN NYC Our house specialty and a crowd favorite. Our duck is roasted in an oven until the meat is tender and the skin is crispy www.pekingduckhousenyc.com

236 E 53rd St (bet 2nd & 3rd Ave) | 212 759-8270 — $33

Shun Lee Palace — Midtown East
155 E. 55th St (bet Lexington & 3rd Ave) | 212-371-6644 — $35

Tsn Yang Restaurant — Midtown West
34 E 51st St (bet Park & Madison Ave) | 212-486-5447 — $40

Grand Sichuan — Murray Hill
227 Lexington Ave (bet. 33rd & 34th St) | 212-725-3770 — $25

Grand Sichuan — Chelsea
229 8th Ave. (at 24th St.) | 212-620-5200 — $20

Rickshew Dumpling — Chelsea
61 W 22nd St (bet. 5th & 6th Ave) | 212-924-5220 — $20

Chinntown Brasserie — West Village
380 Lafayette St (at Great Jones St) | 212-533-7000 — $30

Empire Szechuan — West Village
173 7th Ave S (at Perry St) | 212 243-1046 — $15

Shanghai Square — West Village
9 E. 13th St (bet. 5th Ave & Universty Pl) | 646-486-7313 — $20

Dumpling Man — East Village
100 St Marks Pl (bet 1st & Ave A) | 212 505-2121 — $11

Hea Bni and Restaurant — East Village
145 E 13th St (at 3rd Ave) | 212-982-1688 — $30

Amazing 66 — Lower Manhattan
66 Mott St (bet Bayard & Canal St) | 212-964-0099 — $23

Au Mandarin — Lower Manhattan
200-250 Vesey St (at West St) | 212-385-0313 — $20

Big Wong — Chinatown
67 Mott St (bet Bayard & Canal St) | 212 964-0540 — $13

Chine Chalet — Lower Manhattan
47 Broadway (Exchange Pl & Morris St) | 212-943-4380 — $25

Congee Village — Lower Manhattan
100 Allen St (bet. Broom & Delancy St) | 212-941-1818 — $16

Dim Sum Go Go — Lower Manhattan
5 E Broadway (bet Catherine & Oliver St) | 212-732-0767 — $15

Excellent Dumpling — Lower Manhattan
111 Lafayette St (Canal & Walker St) | 212 219-0212 — $15

Golden Unicorn — Lower Manhattan
18 E Broadway (Division & Catherine St) | 212-941-0911 — $15

Jing Fong — Lower Manhattan
20 Elizabeth St. (bet Bayard & Canal St.) | 212-964-5256 — $20

Joe's Ginger — Lower Manhattan
25 Pell St (at Doyers St) | 212-285-0333 — $15

Joe's Shanghai — Lower Manhattan
9 Pell St (bet Bowery & Mott St) | 212-233-8954 — $15

Lin's Dumpling House — Lower Manhattan
29 Bowery (at Bayard St.) | 212-349-0923 — $10

Mandoun Court — Lower Manhattan
61 Mott St (bet. Bayard & Canal St.) | 212-608-3838 — $15

Mr Teng — Lower Manhattan
60 Mott St (Bayard St.) | 212-233-8858 — $20

New Bo-Ky — Lower Manhattan
80 Bayard St (bet Mott & Mulberry St) | 212-406-2292 — $10

Nice Green Bo — Lower Manhattan
66 Bayard St (bet Elizabeth & Mott St) | 212-625-2359 — $15

Oriental Garden — Lower Manhattan
14 Elizabeth St. (bet. Bayard & Canal St.) | 212-619-0085 — $30

Shanghai Cuisine — Lower Manhattan
98 Bayard St (at Mulberry St) | 212-732-8988 — $25

Fonn — Brooklyn
209 Smith St (bet. Baltic & Butler St.) | 718-694-2277 — $15

East Manor — Queens
46-45 Kissena Blvd (at Laburnum Ave) | 718-886-8988 — $15

Sweet-n-Tart — Queens
136-11 39th Ave (at Main St.) | 718-661 3380 — $15

KOREAN

Korea Palace — Midtown East
127 E 54th St. (bet. Park & Lexington Ave) | 212-838-2350 — $30

Cho Dang Gol — Korea Town
55 W 35th St. (bet 5th & 6th Ave) | 212-695-8222 — $30

Don's Bogam — Korea Town
17 E 32nd St. (bet 5th & Madison Ave.) | 212-683-2200 — $25

Franchin — Korea Town
12 Park Ave (bet 34th & 35th St.) | 212-213-1001 — $25

Gam Mee Ok — Korea Town
43 W 32nd St. (bet 5th Ave. & Broadway) | 212-695-4113 — $20

HAN 9AT — Korea Town
53 W 35th St. (bet 5th & 6th Ave.) | 212-629-5588 — $15

HANGAWI — Korea Town
12 E 32nd St. (bet 5th & Madison Ave.) | 212 213-0077 — $40

Hyo Dong Gak — Korea Town
51 W 35th St. (bet. 5th & 6th Ave.) | 212-695-7167 — $15

Kang Suh — Korea Town
1250 Broadway (at 32nd St.) | 212-564-6845 — $25

Komtang House — Korea Town
32 W 32nd St. (bet. 5th Ave. & Broadway) | 212-947-8482 — $15

Kum Gang San — Korea Town
66 W 32nd St. (bet. 5th Ave. & Broadway) | 212-967-0909 — $20

Kunjip Restaurant — Korea Town
W 32nd St. (bet. 5th Ave. & Broadway) | 212 216-8487 — $15

Madangsui — Korea Town
35 W. 35th St.(bet. 5th & 6th St.) | 212-564-9333 — $30

Seoul Garden — Korea Town
34 W 32nd St. (bet. 5th Ave. & Broadway) | 212 736-8002 — $15

Shilla — Korea Town
37 W 32nd St. (bet. 5th Ave. & Broadway) | 212-967-1990 — $25

Won Chon — Korea Town
10 W 36th St. (bet. 5th & 6th Ave.) | 212-695-0676 — $20

Do Hwa — West Village
55 Carmine St. (at Bedford St.) | 212-414-1224 — $30

Bikim-Bar — East Village
141 1st Ave. (bet St. Marks & 9th St.) | 212-529-2746 — $15

Bon Jon — East Village
107 1st Ave. (bet 6th & 7th St.) | 212-505-7974 — $20

Dok Suni's — East Village
118 1st Ave (bet. 7th St & St. Marks Pl.) | 212-477-9606 — $15

Persimmon Kimchi House — East Village
277 E 10th St.(Bet 1st & Ave A) | 212-260-8080 — $37

Kori — Lower Manhattan
253 Church St. (bet. Leonard & Franklin St.) | 212-334-0408 — $20

Thai Treat on the Lower East Side

Restaurant goers who rate Thai restaurants based on their experience with the popular noodle dish *pad thai*, are in for a treat at **Eat-pisode**, located on the Lower East Side's trendy Ludlow Street, right between Rivington and Delancey Streets.

Eat-pisode's *pad thai* dish offers diners an authentic and healthy experience. Instead of the scallions commonly incorporated into the dish here, diners can taste the original, authentic ingredient of chives. *Pad Thai* aficionados will note that Eat-pisode's version is less salty than others they may have tasted and everyone will be pleased to know that this popular dish can be customized to specific health needs: your *pad thai* can come with traditional noodles or clear noodles or without noodles at all!

The appetizer, vegetable dumplings are made from a family recipe and handmade by the restaurant owner's sister. For those adventurers out there who want to venture off the menu, ask for the chili fish sauce at your next meal—it's a popular rice condiment eaten everywhere in Thailand but rarely found here.

Whether you're shopping, bar-hopping or strolling through our city's history on the Lower East Side, mosey on over to Eat-pisode for a satisfying meal to round out your day. The visually pleasing presentation extends well beyond the colorfully prepared dishes and into the interior décor of the restaurant –as well as to the creative bathroom faucet with a Thai flair, which is a must-see— for an all-around Eat-pisode to remember.

Eat-pisode offers popular Thai dishes prepared authentically: the pad thai comes with chives, not scallions.

The Pad Cashew Nut entree is spiced as it would be in Thailand, not adjusted for American taste buds.

Eat-pisode
123 Ludlow St.
(bet. Rivington & Delancy Sts.)
New York, NY 10002
TEL: 212-677-7624/7625
www.eat-pisode.com
Mon-Thu: 12pm-11:30pm
Fri: 12pm-1am Sat: 1pm-1am
Sun: 1pm-11:30pm

"ITADAKIMASU"

【meaning】 Bon appetit!

【usage】 It is customary in Japan to say this phrase before eating each meal. Literally meaning "I receive," this phrase shows the gratitude of a person who is about to eat toward the people who prepared the meal.

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www.aceluckny.com

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THAI

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Upper West Side **Lemongrass Grill**
2534 Broadway (at 95th St) $22
212-665-9588

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212 772 1494

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212-517-8854

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212 744-6374

Upper East Side **Sala Thai**
1711 2nd Ave (bet. 89th & 90th St) $25
212-410-5567

Upper East Side **Spice**
1411 2nd Ave (bet. 73rd & 74th St) $20
212-650-5348

Upper East Side **Viang Ping**
1393A 2nd Ave. (bet. 72nd & 73rd St.) $22
212-249-6464

Midtown West **Acaluck Thai**
530 9th Ave (bet 39th & 40th St) $11
212-594-7063

Midtown West **Aura Thai**
462 9th Ave. (bet 35 & 36th St.) $11
212-971-8530

Midtown West **Banghoh House**
360 W 46th St (bet. 8th & 9th Ave) $16
212-541-5943

Midtown West **Braeze**
661 9th Ave (bet. 45th & 46th St) $25
212-262-7777

Midtown West **Chai Hana Kitchen**
930 8th Ave (at 56th St) $20
212-707-8778

Midtown West **Chanpen Thai**
761 9th Ave (at 51st St.) $20
212-586-5400

Midtown West **Heng 2 Thai Bistro**
752 10th Ave (bet 51st & 52nd St.) $11
212-765-7800

Midtown West **Pam Real Thai**
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Midtown West **Pongsri Thai**
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Midtown West **Q2 Thai**
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Midtown East **Thai Chai-Yo**
233 9th Ave (bet 24th & 25th St) $11
212-414-2170

Midtown West **Thai Select**
472 9th Ave (bet 35th & 37th St) $12
212-695-9920

Morningside **Topaz Thai**
127 W 57th St (bet. 6th & 7th Ave) $15
212-957-1020

Midtown West **Yum Yum 3**
658 9th Ave (at 45th St) $15
212-956-0630

Midtown West **Yum Yum Bangkok**
650 9th Ave (bet. 45th & 46th St.) $15
212 262 7244

Midtown West **Yum Yum Too**
640 9th Ave (At 45th St) $20
212-247 2221

Chelsea **Talent Thai Kitchen**

Talent Thai Kitchen is a favorite among the true Thai food lovers in Midtown and Murray Hill area. Popular for their traditional Northern style Thai cuisine the signature dishes include the savory Khao Soi lightly seasoned with curry and Stewed Beef Noodle Soup
211 E. 34th St. (bet. 2nd & 3rd Ave.) $14
212-725-1888 www.talentthai.nyc.com

Chelsea **Jaya Thai**
396 3rd Ave (bet. 28th & 29th St.) $25
212-683-1330

Chelsea **Lemongrass Grill**
138 E. 34th St (bet. Lexington & 3rd Ave) $20
212-213-3317

Chelsea **Nanoch**
143 8th Ave (at 17th St.) $20
212-691-9800

Chelsea **Pad Thai**
114 10th Ave (bet 15th & 16th St) $20
212-691-9225

Chelsea **Pongsri Chelsea**
165 W 23rd St (bet. 6th & 7th Ave) $20
212-645-8808

Chelsea **Regional Thai**
204 7th Ave (bet 21St & 22nd St) $15
212-807 9472

Chelsea **Room Service**
166 8th Ave (bet 19th & 19th St) $25
212-691 0299

Chelsea **Royal Siam**
240 6th Ave (bet 22nd & 23rd St) $15
212 741 1732

Chelsea **Srlom Thai**
150 9th Ave (bet 17th & 18 Ave) $25
212-675-0090

Chelsea **Spice**
139 8th Ave (bet. 15th & 20th St.) $20
212-989-1116

Gramercy **Taan Thai Cuisine**
17 E. 31st St (bet Madison & 5th Ave) $20
212-213-3773

Gramercy **Toan Thai Cafe**
435 Park Ave South(bet 29th&30th St) $25
212-544-8989

West Village **Galanga**
149 W 4th St (bet. Macdougal & 6th) $15
212 228-4267

West Village **Highline**
835 Washington St. (at Little W 12th St.) $36

West Village **Lime Thai Bistro**
29 7th Ave S (bet Bedford & Morton St) $20
212-727-2674

West Village **Prem-on Thai**
138 W. Houston St. (MacDougal & Sullivan) $25
212-353-2338

West Village **Rhong Tiam**
541 La Guardia Pl (W 3rd & Bleecker) $20
212-477-0600

East Village **Elephant**
50 E 1st St (bet 1st & 2nd Ave) $35
212-505-7738

East Village **Holy Basil**
143 2nd Ave (bet 9th & 10th St) $15
212-490-5557

East Village **Klong**
7 St. Marks Pl (bet. 2nd & 3rd Ave.) $18
212-505-8555

East Village **SEA**
75 2nd Ave (bet 4th & 5th St) $15
212-228-5505

East Village **Spice**
60 University Pl (bet. 10th & 11th St) $20
212-982-9756

East Village **Spice**
104 2nd Ave (at 6th St) $20
212-533-8300

Tribeca **Tai Thai**

This East Village gem-size Thai eatery and brick walls charming layout and old-style Thai movie posters remind one of the idyllic island of Phuket. Tai Thai's most popular with locals and everyone who craves the real Thai curries noodle and more dishes
78 E. 1st St (bet 1st Ave & Ave A) $12
212.777.2552 www.taithai78.com

Tribeca **Eat-Psode Thailand**

Located in the Lower East Side, Eat-Psode Thailand offers authentic home-style Thai cuisine with its myriad of savory spices fresh veggies and well-seasoned meats in every dish. The ambiance exudes architectural modernity with Thai décor quirkiness
123 Ludlow St (bet Lexington & Delancy) $14
212-677-7624 www.eat-psode.com

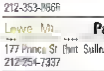
Lower Manhattan **Kittichai**
60 Thompson St (bet Broome & Spring) $56
212-219-2000

Lower Manhattan **Kuma Inn**
113 Ludlow St. 2Fl (Delancey & Rivington) $25
212-353-8866

Lower Manhattan **Paep**
177 Prince St (bet Sullivan & Thompson St) $20
212-254-7337

Lower Manhattan **Pongsri**
106 Reyard St (at Baxter St.) $20
212-349-3132

Lower Manhattan **Sticky Rice**
81 Orchard St (bet Broome & Grand St) $12
212-274-8209

Tribeca **Pagoda Thailand Restaurant**

In Williamsburg near the L's Graham station authentic and savory flavor of Thailand is found at Pagoda. The curries fried noodles salads and appetizers are served at affordable prices, and the retro-Asian decor accommodates locals to come and relax.
333 Graham Ave Brooklyn NY 11211 $15
718-389-8445/8446 www.pagodathai.com

Brooklyn **Lily Thai**
615 Grand St (bet Leonard & Lorimer St) $10
718-218-7522

Brooklyn **Long Tan**
196 5th Ave (bet Berkeley & Union St.) $25
718-622-8444

Brooklyn **SEA**
114 N 6th St (at Berry St) $20
718-384-8850

Williamsburg **Tai Thai Restaurant**

Located on the main strip of Bedford Avenue in Williamsburg, Tai Thai offers the most delicious, freshly prepared traditional Thai curries, noodles, and vegetarian dishes. In a young, vibrant bohemian ambiance try our most popular lunch and dinner combinations!
208 Bedford Ave. Brooklyn NY 11211 $15
718-599-5554/5555 www.taithai208.com

Brooklyn **Tuk Tuk**
204 Smith St (bet Baltic & Butler St.) $12
718-222-8598

Queens **Erawan**
213-41 39th Ave. (at Bell Blvd.) $30
718-229-1620

Queens **Q Thai Bistro**
108-25 Ascan Ave (bet Austin & Burns St) $40
718-261-6686

VIETNAMESE

Upper West Side **Bai Bao**
100 W 82nd St (Amsterdam & Columbus) $25
212-501-0776

Upper West Side **Saigon Grill**
620 Amsterdam Ave (at 90th St) $25
212-875-9072

Upper East Side **Asia Grill**
1239 2nd Ave (at 65th St) $20
212-753-5818

Upper East Side **Vermicelli**
1492 2nd Ave (bet 77th & 78th St.) $20
212-288-8868

Midtown East **Bai**
246 E 44th St (bet 2nd & 3rd Ave) $30
212-681-6541

Midtown East **Le Colonial**
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212 752-0808

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212-695-0808

Chelsea **Bao Noodles**
391 2nd Ave. (bet 22nd & 23rd St) $22
212 725-7770

Chelsea **Lanham**
303 3rd Ave (at 28th St.) $15
212-685-5168

Chelsea **Omai**
155 9th Ave (bet 19th & 20th St) $30
212-633-0550

West Village **Saigon Grill Union Sq.**
91 University Pl (bet 11th & 12th St) $25
212-982-3691

West Village **Indochine**
430 Lafayette St (Astor Pl & 4th St) $40
212-505-5111

East Village **Lanham**
121 University Pl (at 13th St) $20
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Hisako Salon
Image Anime
Jaiya Thai
JAS Mart (E. 23th St.)
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Kyotoya
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Monster Sushi
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U.S. Budo Kai-Kan
World Oyama Karate
Matsumoto Dojo
World Seido Karate

WEST VILLAGE
Disc-O-Rama NYU
Generation Records
Go Sushi
Marumi
McNulty's Tea & Coffee
Rockmeisha
Tenri
Hakata Tonton
YUJI Salon

EAST VILLAGE & CENTRAL VILLAGE
Ampersand
Ariyoshi Japanese
Cafe Zaiya
Curry-ya
Dlala
Decibel
Dumpling Man
Giant Robot
go Restaurant
Gyu-Kaku
Kambi
Hair Mates
Hasaki
Kenka
Souen Noodle House
JAS Mart (East Village)
K2 Salon
Kelsy Nature Center
Lotus Salon
M2M
May's Place Sushi
Menkultei
MJK liquor
Ohl Taisho
Otafuku

Panya
Pirka
Planet Rose
Q Hair
Rai Rai Ken
Ramen Setageya 1st Ave
Ramen Setagaya St Marks
Sakaya
Shabutatsu
Shiki Kitchen
Sing Sing (Ave.A)
Sing Sing (St Marks)
Sobaya
Souen Restaurant
St Marks Market
Sunrise Mart
Takamichi Hair
Teriyaki Boy 10th
Toy Tokyo
Tokio 7
Udon West
Ueno Salon
Union SQ Wine
Video Games New York
Yakiniku West
Yakitori Taisho
Yoshi Sushi

BELOW HOUSTON

Asian American Art Ctr
Bento Nouveau
Corina Beauty Center
Facial Spa
Granyette Wine
Hiroko s Place
ISE Japanese Restaurant
Joe s Shanghai
Kazuyo Nakano New York
KITEYA SOHO
Korin
Lotus Salon (SOHO)
Lotus Salon (Tribeca)
Mika Inatome
Nha Trang
NINJA
Pearl River Mart
R by 45rpm
Rice
Sachiko s on Clinton
Seasons
Shanghai Cuisine
Souen Restaurant
Sunrise Mart
Takahachi Tribeca
Tokyo Bar
Tonjin Mart Manhattan
Ueno Salon
Zutto (Tribaca)

BROOKLYN

Beacon s Closet
Bozu
Chai Home kitchen
Cheers Thai
Dokebi Bar & Grill
Element Natural Healing Arts
Khims Millennium Market
Ge do
Lana s Fabric
Organic Planet
qoo Robata
Sakura Café
Smith and Vine
Snacky
Sunac Food Market
Supercore
Zakka Corp
Zenkichi

QUEENS / LONG ISLAND

Family Market
The Arts Cure Center
Watawa Astoria
Torigo Japanese Restaurant
Chin Kei
Sakura ya
Akari Japanese Restaurant
Koban Japanese
Robata of Tokyo
Nara Japanese Food
Yamaguchi Restaurant
Central Boeki USA
go wasabi
Maguro Restaurant
Shin Nippon Do
Sushi Island
Ariyoshi Restaurant
Inatome Steak House
Taka Sushi
Yuki s Pallette
Metro Pharmacy
Momiji Restaurant
Ah Ree Soo
H-Mart Great Neck
H-Mart Williston Park
Konbini Japanese
San Restaurant
Suki Zuki
Dunkin Doughnut
Katsuno Restaurant
Port Washington LIRR Station
Mumon Restaurant

UPSTATE NY

Ichiriki
Hair Studio NAKA
Hajime
NIJIYA
Momiji Japanese Restaurant
Oishinbo
Shugo Wine & Liquor
Ithaca Totu House
Hiro s Hair Salon
Fuji Mart
Momotaro
Sakanaya Sushi
Sakura Bana
Tanto
este de doronko
Daido
Kam Sen Food
Kinokuniya Book Store
Noda s Steak House
Salon Shin
Yonkers Tennis Club
Ohana (City Island)

NEW JERSEY

Kiku Alpaine
Matsushima Restaurant
Mitsuwa Market Place
Michi
Akane Salon
Asahi
Gam Mee Ok
Higo Batten
Katsuko Salon
Parisienne
Sunmerry s
Tosh Hair Supreme
Ishitani Chiropractic
Ichiban Restaurant
Sakura
Komegashi
Komegashi too
Woo Jung
Uomaru
Monster Sushi
Izakaya En
Tomo Sushi
Kaiten Sushi East
Family Market NJ
Japanese American Society
Masa Sushi
Sakura Bana
Restaurant Shina

CONNECTICUT

J-Mart
Fuji Mart
Toshi Japanese Restaurant
Wasabi Japanese Cuisine

OTHER

Embassy of Japan (DC)
Salon Vijin Atlanta (GA)
Haba USA
Cherry Mart (Boston MA)
Consulate General (Boston MA)
Kotobukiya (MA)
Hinata Sushi Carry Out (MD)
Maruichi (MD)
Taiga Japanese Books (MD)
Maido (PA)

MAJOR GROCERY STORE

UPPER WEST SIDE

Food Emporium at 90th St
Food Emporium at 68th St
Gristede s at 96th St.
Gristede's at 86th St
Gristede s at 84th St
Gristede's at 65th St
Gristede s at 103rd St

UPPER EAST SIDE

Food Emporium at 82nd St
Food Emporium at 87th St
Food Emporium at 63rd St
Gristede's at 78th St
Gristede s at 89th St
Gristede's at 87th St
Gristede's at 65th St

MIDTOWN EAST

Food Emporium at 32nd St
Gristede s at 32nd St

CHELSEA & GRAMERCY

Food Emporium at Union Sq
Gristede s at W 24th St
Gristede s at W 26th St
Gristede s at W 22nd St
Gristede s at E 29th St.
Gristede's at E 20th St.

WEST VILLAGE

Food Emporium at 12th St
Gristede's at 4th St

EAST VILLAGE

Gristede s at University Pl

NEW JERSEY

Food Emporium 2160 Lemoine Ave (Fort Lee)
Inserra Shop Rite 201 Roosevelt Pl (Palisade Park)
Pathmark 481 River Rd (Edgewater)

UPSTATE NEW YORK

Food Emporium 422 Old Post Rd (Bedford)
Food Emporium 1885 Pleasantville Rd (Briarcliff Manor)
Food Emporium 5661 Riverdale Ave (The Bronx)
Food Emporium 355 Halstead Ave (Harrison)
Food Emporium 23 Quaker Ridge Rd (New Rochelle)
Food Emporium 261 S Ridge St (Rye Brook)
Food Emporium 345 Downing Dr (Yorktown Heights)
Gristedes s 1100 Wilmot Rd (Scarsdale)

CONNECTICUT

Food Emporium 260 Elm St (New Canaan)
Food Emporium 1261 E Putnam Ave (Old Greenwich)

*Pick up available from 1st of the month
Note Distribution locations are subject to change without prior notice

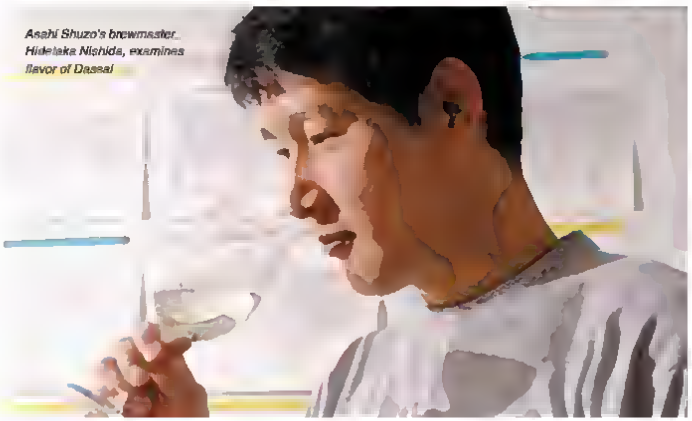
Please email for question about our distribution
reader@chopsticksny.com

GRISTEDES The Food Emporium

THE KURAMOTO -VOL.2

SAKE RECEIVES GLOBAL RECOGNITION

DASSAI / ASAHI SHUZO



Asahi Shuzo's brewmaster, Hidetaka Nishida, examines flavor of Dassai

"What we aim for is 'sexy' flavor. It may be paraphrased as smooth, mellow, round and aromatic sake," says Kazuhiro Sakurai, the executive vice president of Asahi Shuzo. This microbrewery brews only the **DASSAI** brand, whose lineups are all junmai daiginjo, the highest quality type. In this way, they maintain high product quality and constantly explore ideal flavors. This unyielding philosophy and their steadfast efforts have allowed the brand's name to spread internationally.

In the U.S., there are five types of Dassai brands available, and all of them are known for their sophisticated tastes. Dassai 23, which has the highest milling rate of rice, is like the diamond of sake. It boasts a crystal clear flavor and elegant aroma. Dassai 39 has a bit richer than 23. Dassai 50 can be enjoyed on a wide variety of occasions thanks to its refined flavor. Dassai Nigori is an unfiltered sake. Unlike standard unfiltered sake whose sweetness stands out, its sweetness is reserved. The newest to be introduced, Dassai Sparkling Nigori, is a unique type of sake whose kobo yeast is still fermenting in the bottle, causing champagne-like bubbling.

Mr. Sakurai emphasizes, "We plan to sell half of our products overseas, and we really hope that everyone in the world will enjoy Dassai, not just trying it as a novelty from Japan." In addition to the U.S. market, the Dassai brand is enjoyed in 15 other countries outside of Japan. It is remarkable that such a tiny brewery, which produces as little as 300 tanks per year, gets so much worldwide acclaim. Mr. Sakurai explains, "We make efforts to focus on brewing the best sake, so we make only the junmai daiginjo type by using the highest quality ingredients of rice and local water. Actually, our local water is soft water and it is not usually considered good for brewing sake. However, it turned out that the soft water we use is perfect for junmai daiginjo type, which requires a slow brewing process. We would be thrilled if we could impress customers enough to hear them say, 'This is delicious!'" New Yorkers are one of the hardest types of people to please in terms of cuisine. The Dassai brand appeals to such selective, refined New Yorkers.

Asahi Shuzo
2167-4 Osogoe Shuto, Iwakuni, Yamaguchi-ken, JAPAN
TEL. 0827-86-0120
Dassai_sakurai@asahishuzo.ne.jp
http://asahishuzo.ne.jp/english/index.html

THREE THINGS YOU SHOULD KNOW ABOUT DASSAI / ASAHI SHUZO

Asahi Shuzo uses only Yamadanishiki rice

Yamadanishiki is known as optimal for sake brewing. For cost performance and production efficiency reasons few breweries use only Yamadanishiki, but Asahi Shuzo dares to confront these challenges in order to keep its top-level quality.

Producing only junmai daiginjo

Junmai daiginjo is the type of sake whose milling rate is in the highest range, meaning it is of the highest quality. Advanced techniques and constant attention are also required to produce this type. With a philosophy of providing the tastiest sake they can make, Asahi Shuzo produces only junmai daiginjo type sake.

Asahi Shuzo receives worldwide attention

Every year, they accept more than ten trainees outside of Japan who are enthusiastic in learning their sake brewing technique, business strategy and philosophy. Most of them are professionals like sommeliers, restaurateurs, and brewers.

A Shochu Moment with Kyoya

- Miyazaki's Oldest Shochu Distillery -

Vol.25 'Kappa no sasoi-mizu'

In shochu production, the quantity of shochu brewed in a batch is an important factor that determines the quality, and small batches have been proven to produce high quality shochu with superb flavor. Kyoya Distillery takes only 800 liters of ingredient mixture per pot and brews an exceptionally strong malt by using our traditional method that naturally maintains the pots at a constant temperature. The malt mixture is then distilled in small pot stills at a low temperature, creating fine shochu with complex flavors and wonderful layers of aroma. Kappa no Sasoi-mizu is an elegant shochu that has been praised around the world.

-Hoyoto Hishinuma-

2009&2008 Monde Selection - Grand Gold Medal
2008 Monde Selection -International High Quality Trophy
2008 iTQi Superior Taste Award Brussels - 1 Stars
2007 Monde Selection - Gold Medal
2007 IWSC - SILVER Medal
2007 SF World Spirits Competition - Bronze Medal

Picture of the brewing in traditional great pot

Picture of the pot still

Information

The place to drink
"Kappa no Sasoi-mizu" ***Shinbashi***
7 E 48th Street (between Madison and Fifth Ave)
New York, NY 10017-1007 Tel 212-813-1009

Distributed by JFC International, Inc. 718.456.8805

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<From Left>
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ADVERTISEMENT

Waiting for Its Bloom — Shochu Trend in the Suburbs

Setting its home in the quiet neighborhood of Hartsdale, Shugo has served as the only sake and shochu specialty store in Westchester County. Regularly carrying Suntory's Kuromaru and Kagura no Mai, Shugo owner Shizue Ozao shares her thoughts about where the shochu movement is headed.

In Japan, shochu's popularity currently surpasses that of sake. Do you see the same trend here as well?

Our clientele is 60-70% Japanese and 30-40% non-Japanese, and here as well shochu is extremely popular among Japanese, more so than sake. In this sense the trend is the same as in Japan, but most of the non-Japanese customers come to buy sake. I think it's because they are more familiar with sake and just don't know what shochu is and how it tastes. We have almost 30 kinds of shochu made from different base ingredients such as sweet potato, barley, buckwheat, rice, brown sugar, sesame and green tea, and more than 95% of the customers who buy shochu are Japanese.

You have sweet potato base Kuromarn and buckwheat base Kagura no Mai. Do they appeal to only Japanese then?

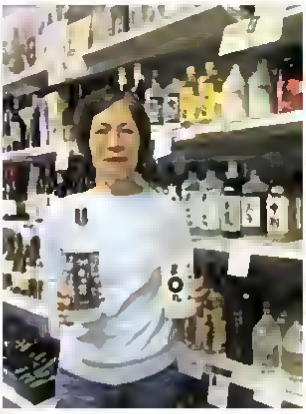
Actually, there are non-Japanese customers who regularly buy Kuromaru. I'm not sure why, but it is very possible that they tried it at some restaurant and fell in love with the flavor. Regarding buckwheat base shochu, we only carry two kinds including Kagura no Mai. Since buckwheat shochu has a subtle but unique flavor, in my opinion whether you like it or not is a matter of each person's taste. Take soba-yu (the hot water left after boiling buckwheat noodles) as an example. Even Japanese are divided between those who really enjoy drinking it and those who do not.

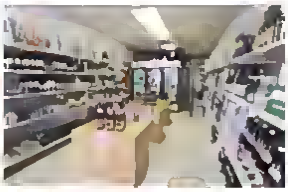
So people really have to try shochu in order to determine whether they like it or not.

That's right. Shochu is a liquor whose flavor varies depending on its base ingredient. In other words, the pleasure of drinking shochu is in appreciating the flavor of each base ingredient. Although we describe shochu as Japanese vodka to non-Japanese customers, to be accurate it is different from vodka in this sense. Unfortunately, we do not hold any tasting events at the store, but we keep prices as low as possible regardless of today's poor exchange rate. Also, we promote a couple of shochu and sake every month by offering them at affordable prices. It's a good opportunity for those who are interested in trying shochu.

What do you think about the future of shochu in the U.S. market?

Now sake is prevalent in this country, but it took so long to achieve its current status. Considering this, I guess it will take that long for shochu to become part of the drinking culture in this country. Also, in the case of sake there was no competitor in the sense that there was no liquor similar to it. However, shochu has so many counterparts to compete with. In addition, drinking cultures in Japan and the U.S. are different. While Japanese often enjoy food and shochu at the same time, many people here use distilled liquors for after meal drinks like cocktails. So either Americans will have to change their drinking habits or shochu will have to become a part of the cocktail culture. But once Americans understand the beauty of shochu and start enjoying the subtle differences among various types, they will find that there is no more interesting drink.





With over 100 kinds of sake and 30 types of shochu in stock, Shugo serves as the home of Japanese liquor in the quiet residential district of Hartsdale. The owner, Ms. Shizue Ozao, has witnessed a transition in people's demands over the years.

Shugo
12 North Central Ave.
Hartsdale, NY 10530
TEL: 914-949-5900

Shochu Tidbit

Shochu's origins go back to the 16th century but it was not until the 20th century that buckwheat base shochu started being made. This younger family member of shochu is known as being cleaner than other types of shochu and having a pleasant buckwheat flavor. Some are served with soba-yu, allowing the enjoyment of a more distinctive buckwheat flavor.

Kuromaru
Sweet potato shochu with a mild and brilliant taste and a clean finish.
Sweet Potato Shochu 24% ALC./Vol

Kagura no Mai
From Takachiho-town, home of the Japanese myth and legend. Enjoy the mild and refined taste of buckwheat.
Buckwheat Shochu
24% ALC./Vol

Yaemaru
Smooth and mellow. The best and brightest barley shochu from Kagoshima prefecture.
Barley Shochu 24% ALC./Vol

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SAKE AND THE CITY

Spice Up Your Gathering With Nanbu Bijin

By Chizuko Nitizawa-Hotori / Sake Sommelier & Founder of Sake Discoveries, LLC

When you are entertaining guests at home, you want to do it with style, and having sake as an alternative to wine is the perfect way to give your home party the edge you want. Nanbu Bijin is pretty much almighty when it comes to food pairing, forget the notion that sake has to be paired with Japanese food only, and try some unusual combinations like pairing it with cuisines from other parts of the world.

Nanbu Bijin Brewery
13 Ue-machi, Fukuoka,
Ninohe-shi, Iwate,
JAPAN 028-6101

Imported and distributed by NY Mutual Trading, Inc. TEL. 201-833-9555

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SAKEHITOSUJI

JUNBAISHU

Toshimori Brewery has been producing sake since 1868 with a firm belief that sake should be brewed with local rice and water in their native climate. **Sakehitosuji Junbaisyu** is a premium sake with natural plum flavors added. The sake used in the infusion is brewed specifically for umeshu (plum sake), and it brings out the delicious essence of the fruit while minimizing the need for sugar additives. It is wonderfully fragrant and has a briskness that goes well with oily meat or seafood dishes. Serve it chilled as an aperitif or to savor with dessert, or even with crushed ice as a refreshment.

Toshimori Sake Brewery Co., Ltd.
782-1 Nishikurube Akaiwa Okayama 701-2215 Japan
www.sakehitosuji.co.jp

sweet — dry

It's a "naturalistic plum sake" that is dry and crisp. Enjoy its silky mouth-feel and pungent flavor of plum.

Mr. Hiromitsu Toshimori
(Managing Director)

Charms in Japan -Vol.4-

O - f u d a

O-fuda, also known as gofu, is a Japanese talisman issued by Shinto shrine and temples. The o-fuda is believed to have the power to adjust energy flow and enhance energy level; therefore, it protects family from misfortune and disease, repels evil, and brings prosperity. Usually it's issued before the end of a year, and people place it inside a *kamidana*, a private shrine style shelf, or attach it to a slightly higher position of a door, pillar or ceiling. The characters symbolizing *Kami* (the Diety of Shinto) or magic square are drawn on o-fuda. You'd better burn it once it's expired or got ruined by accident. O-fuda should be renewed yearly.

Courtesy of Bruno Nishimura / http://members.at.infoseek.co.jp/bruiwa/
Illustration by Mikiko Kanno

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

Coupon available at www.chopsticksny.com

GROCERY

M2M Broadway & 114th
2535 Broadway (bet. 114th & 115th St.)
212-280-4600 — Japanese

Dainobu
128 E. 47th St. (bet. Lexington & 3rd Ave.)
212-755-7360 — Japanese

Katagiri & Co., Inc.
224 E. 59th St. (bet. 2nd & 3rd Ave.)
212-755-3566 — Japanese

Yagura
24 E. 44st St. (bet. 5th & Madison Ave.)
212-575-3777 — Japanese

H Mart Herald Square
25 W. 32nd St. (bet. Broadway & 5th Ave)
212-695-8263 — Korean

Woorijip
12 W. 32nd St. (bet. 5th Ave. & Broadway)
212-244-1115 — Korean

Japan Premium Beef
57 Great Jones St. (bet. Bowery & Lafayette)
212-260-2333 — Other

JAS Mart
35 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-420-8370 — Japanese

M2M E-Village
200 E. 11th St. (at 3rd Ave.)
212-353-2698 — Japanese

Sunrise Mart Astor Pl.
4 Stuyvesant St. 2FL (9th St & 3rd Ave.)
212-598-3040 — Japanese

Pearl River Mart
477 Broadway (Grand St. & Broom St.)
800-878-2448 — Chinese

Sunrise Mart SoHo
454 Broome St. (W. Broadway & Wooster)
212-219-0033 — Japanese

Tonjin Mart
91 Mulberry St. (bet. Canal & Bayard St.)
212-962-4422 — Japanese

Family Market
29-15 Broadway (bet. 29th & 30th St.)
718-956-7525 — Japanese

H Mart Northern Blvd.
141-40 Northern Blvd. (Parsons & Bowne)
718-358-0700 — Korean

H Mart Northern Blvd.
156-40 Northern Blvd. (156th & 157th St.)
718-461-0005 — Korean

H Mart Union St.
29-02 Union St. (at 29th Ave.)
718-445-5656 — Korean

H Mart Williston Park
400 Hillside Ave. Williston Park NY 11596
516-699-0270 — Korean

H Mart Woodside
59-15 Woodside Ave. (58th & 60th St.)
718-446-0759 — Korean

Sakura-ya
73-05 Austin St. (bet. Ascan Ave. & 73rd Rd.)
718-268-7220 — Japanese

H Mart Great Neck
495 Great Neck Road Great Neck NY 11021
516-482-8113 — Korean

Konbini Japan Products
49 Main St. Port Washington NY 11050
516-304-5722 — Japanese

Nora Japanese Foods
168A Main St. Port Washington NY 11050
516-883-1838 — Japanese

Shin Nippon Do
63 Mineola Ave. Port Washington NY 11577
516-625-1914 — Japanese

DAIDO
522 Mamaroneck Ave. White Plains NY
914-683-8735 — Japanese

DS Seafood
14-16 North Central Ave. Hartsdale NY 10530
914-946-3055 — Japanese

Fuji Mart Scarsdale
816 White Plains Rd. Scarsdale NY 10583
914-472-1461 — Japanese

Kam Sen Foods
22 Barker Ave. White Plains NY 10601
914-428-4500 — Korean

NIJIYA Market
18 N. Central Ave. Hartsdale NY 10530
914-948-2178 — Japanese

Dishinbo
283 Halstead Ave. Harrison NY 10528
914-835-4300 — Japanese

Asian Market
91 Colvin Ave. Albany NY 12203
518-453-1188 — Chinese

Fuji Mart
1212 E. Putnam Ave. Riverside, CT 06878
203-698-2107 — Japanese

J-Mart
15 Orange St. New Haven CT 06510
203-782-1234 — Japanese

Family Market NJ
10 Franklin Tpk. Waldwick, NJ 07463
201-444-5133 — Japanese

H Mart Cherry Hill
1720 Marlton Pike Cherry Hill NJ 08003
856-489-4511 — Korean

H Mart Edison
516-14 Old Post Rd. Edison NJ 08817
732-248-8588 — Korean

H Mart Englewood
25 Lafayette Ave. Englewood NJ 07631
201-871-8822 — Korean

H Mart Little Ferry
200 Bergen Tpke. Little Ferry NJ 07643
201-814-0400 — Korean

H Mart Ridgefield
321 Broad Ave. Ridgefield, NJ 07657
201-943-9500 — Korean

Mitsuwa Marketplace
595 River Rd. Edgewater NJ 07020
201-941-5113 — Japanese

Ridgewood Fisheries
30 Prospect St. Ridgewood NJ 07450
201-670-0892 — Japanese

Kotobukiya
1815 Massachusetts Ave. Cambridge MA
617-354-8314 — Japanese

Meido
35 N. Narberth Ave. Narberth, PA 19072
610-747-0557 — Japanese

Tokyo Japanese Store
5865 Ellsworth Ave. Pittsburgh PA 15232
412-661-3777 — Japanese

SAKE

Gotham Wines & Liquors
2517 Broadway (bet. 93rd & 94th St.)
212-932-0990 — Sake/Shochu

Nancy's Wine
313 Columbus Ave. (bet. 74th & 75th St.)
212-877-4040 — Sake/Shochu

Garnet Wine
329 Lexington Ave. (bet. 68th & 69th St.)
212-772-3211 — Sake/Shochu

Mister Wright
1583 3rd Ave. (bet. 89th & 90th St.)
212-722-4564 — Sake/Shochu

Ambassador Wine
1000 2nd Ave. (at 54th St.)
212-421-6078 — Sake/Shochu

Landmark wine
187 W. 23rd St. (6th & 7th Ave.)
212-242-2323 — Sake/Shochu

Union SQ Wine
140 5th Ave. (at 19th St.)
212-675-8100 — Sake/Shochu

LEDU WINES
600 Washington St. (at Leroy St.)
212-924-6999 — Sake

Astor Wine
399 Lafayette St. (at 4th St.)
212-674-7521 — Sake/Shochu

MJK liquor
181 3rd Ave. (bet. 15th & 16th St.)
212-475-6168 — Sake/Shochu

Sakeya
324 E. 9th St. (bet. 1st and 2nd Ave.)
212-505-7253 — Sake

Warehouse Wines
735 Broadway (at W 8th St.)
212-982-7770 — Sake/Shochu

East Village Wine
189 Stanton St. (bet. Clinton & Attorney)
212-358-7700 — Sake

Granyette Wine
151 Grand St. (bet. Crosby & Lafayette St.)
212-925-1238 — Sake/Shochu

New York Wine EX.
5 Broadway (bet. Morris & Battery Pl.)
212-422-2222 — Sake/Shochu

September Wines LES
100 Stanton St. (at Ludlow St.)
212-388-0770 — Sake

Heights Chateau
123 Atlantic Ave. Brooklyn NY 11201
718-330-0963 — Sake/Shochu

SHUGD

SAKE STORE AT HARTSDALE SINCE 2001. We are proud to carry a full line of SAKE from all corners of Japan. If you have your favorite, please call and we'll be happy to get it for you. Open 7 Days 11:00am-7:00pm, 12:00pm-7:00pm (Wed. Sun)

12 N. Central Ave. Hartsdale, NY 10530
914-345-5900 — Sake/Shochu

Smith and Vine
286 Smith St. (bet. Douglass & Degraw)
718-243-2954 — Sake

Delite Super Market
420 Washington St. Hoboken, NJ 07030
201-420-7600 — Sake/Shochu

JAPANESE WHOLESALER

Palsewong Trading Co., Inc.
628 10th Ave. New York NY 10036
212-245-4680 — Sake

JFC International Inc
40 Varick Ave. Brooklyn NY 11237
718-456-8805 — Food/Sake

Central Bocki U.S.A., Ltd
55-30 46th St. Maspeth NY 11378
718-729-[illegible] — Food

Dorei Trading Co., Inc.
14-50 128th St. College Point NY 11356
718-539-8100 — Food/Sake

New York Mutual Trading Inc.
25 Kinsbe Rockers Rd. Moonachie NJ 07074
201-933-9565 — Food/Sake

Nishimoto Trading Co., Ltd.
602 Washington Ave. Carlstadt NJ 07072
201-804-1100 — Food/Sake

Wine of Japan Import, Inc
235 West Parkway Pompton Plains NJ 07444
973-835-8585 — Sake

Sake Jargon vol.3

MUROKA and NIGORI

"Muroka" means unfiltered, but in this case, it specifically means not fine filtered with charcoal". It retains the freshly squeezed sake taste. Sakes that skip either the pasteurizing or filtering process or both allow the richness of the rice to remain in the aroma, flavor and sometimes color. "Nigori" is a coarsely filtered sake in which the unfermented portion of the rice is left, giving the sake a cloudy white color or chunks of lees floating inside. Since the rice lees are still working in the sake even after it's bottled, some of the nigori are sparkling. Just be careful when you open it!

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201-941-9113

JAPANESE CHEF'S HOME-STYLE COOKING – VOL. 20 –

CHICKEN YUAN-YAKI BOWL

RECIPE COURTESY OF
KENSUKE KURI

In this corner, Japanese chefs from restaurants in the Tri-State area share their secret recipes of home-style Japanese dishes with you

* * *

"Yuan-yaki" is a Japanese traditional cooking method that gives food a wonderful sweet and sour flavor. The marinade used in yuan-yaki is made by mixing equal amounts of soy sauce, sake, and mirin with a touch of yuzu citrus. This month, Kensuke Kuri, executive chef of Tokyo Bar, a youshoku (Western food prepared in a Japanese style) restaurant, has created a unique yuan yaki dish using balsamic vinegar as a twist. As a substitute for fresh yuzu citrus, which is relatively difficult to get here, he adds yuzu-koshou (yuzu-flavored chili paste) to this dish. "The important part is to bake the grilled chicken in the oven. This makes the chicken succulent while keeping the outside crispy," says Kuri.

Tokyo Bar
277 Church St. (bet. Franklin & White Sts.), New York, NY 10013
TEL. 212-966-2787 / www.tokyobar-nyc.com

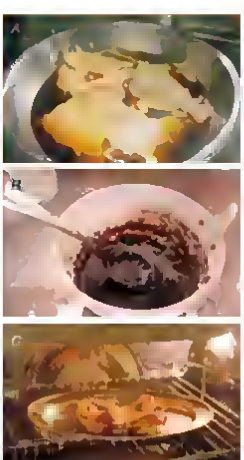
INGREDIENTS (serves one person)

1 bowl steamed rice
1 piece chicken thigh
3-4 oz. soy sauce
3-4 oz. sake
3-4 oz. mirin
Balsamic vinegar to season
Yuzu-koshou to season*
Scallions for garnish

*Yuzu-koshou is a chili paste with a yuzu citrus flavor. Two types of yuzu-koshou, red pepper– and green pepper–based, are commonly used

STEPS

1. Mix soy sauce, sake, and mirin. Marinate chicken in mixture for an hour. [photo A]
2. Boil balsamic vinegar down until it has evaporated to one-third its volume and add yuzu-koshou. [photo B]
3. Heat grill pan at high temperature and drizzle oil (not included in list of ingredients). Grill skin side of chicken at medium temperature. Once skin gets crispy, turn chicken and grill other side.
4. Put grilled chicken in oven at 500 degrees F and bake for 6-7 minutes. [photo C]
5. Cut chicken into bite-sized pieces.
6. Place steamed rice in bowl and arrange chicken on top.
7. Pour balsamic vinegar sauce on chicken and arrange julienned scallions for garnish.



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AN EXHIBITION OF THE FINAL CONTESTANTS

Chopsticks NY will present a group exhibition showcasing artworks by the finalists of the Chopsticks NY Cover Artist Contest. Please come and enjoy their original artworks. The opening reception will be held on October 23rd.

October 22nd (thu) - 30th (fri)
Opening Reception: October 23rd (fri) 5pm-7:30pm

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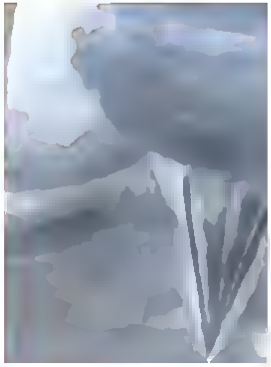

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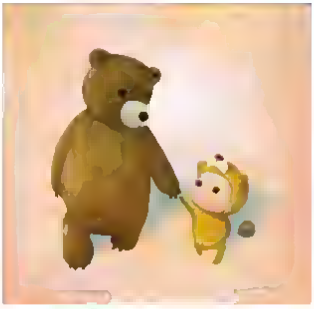
Will Verner
www.willverner.com

Mikiko Kanno www.mikikokanno.com

Riwa Narumi www.riwanarumi.com



Hayoung Shin www.hayoungshin.com

LIFESTYLE

FOCUS: HEALTH

KAMPO - CURE FROM INSIDE WITH HERBAL PRESCRIPTION

JAPANESE BOOK RANKING

JAPANESE LESSON

MAKING A PHONE CALL, PART 1

BUYING JAPAN

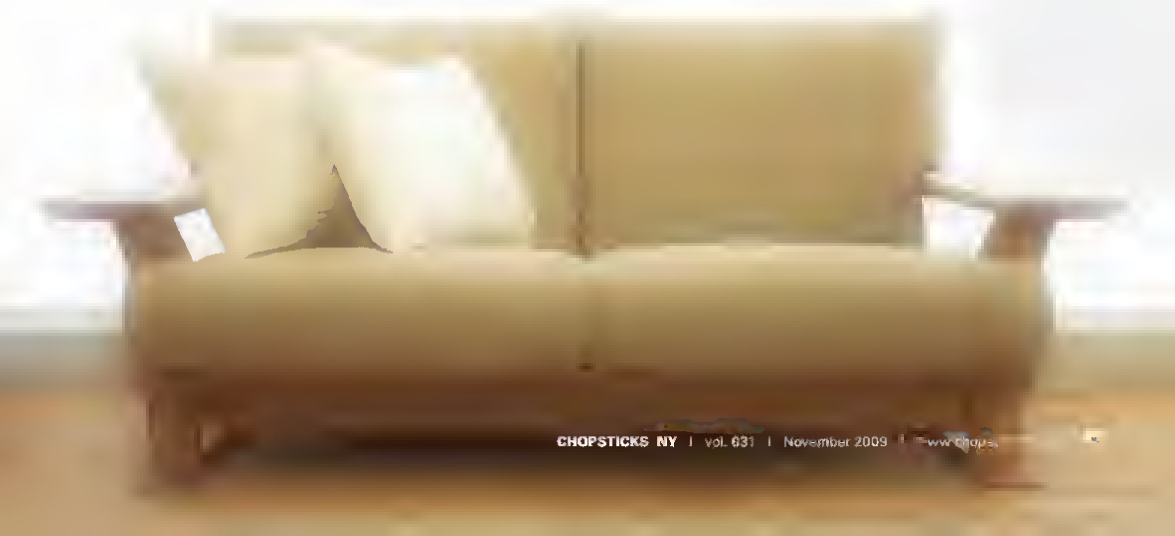
HARAMAKI (BELLY WRAP)

TRAVEL

KYOTO'S BEAUTY, AGAIN

LISTINGS

BEAUTY / HEALTH / SCHOOL



FOCUS * HEALTH

KAMPO - CURE FROM INSIDE WITH HERBAL PRESCRIPTION

Kampo is commonly taken as herbal treatment for chronic ailments and body weaknesses such as migraines, menstrual pains, irregular menstrual cycles, chronic constipation, indigestion and others, many of which don't evoke immediate major medical treatment because of the chronic yet bearable nature. However, these issues are curable and should be treated in some way for better health maintenance. Ms. Yuko Nozaki of Ido Holistic Center in Manhattan, a Japanese herbologist and acupuncturist certified by NCCAOM, takes patients with such health issues. "Kampo is only taken as the alternative medical treatment in the United States and kampo ingredients are categorized as food ingredients, but in Japan, they are handled as medical substances," she says.

As the word kampo (things coming from China) indicates, the concept of kampo was invented in China and most ingredients are originated in China. The ancient Japanese diplomats from the 8th century learned the way Chinese people used herbs for health problems, developed the concept, and have practiced it ever since. In particular, Japanese focus on the mild nature of ingredients and prescribe kampo not too strong as well as not too subtle to adjust the balance between blood and "chi" or "qi," the internal energy. "We keep the perfect balance of effect from each ingredient. Kampo actually cures gradually with a milder transition to the patient's medical condition so that it wouldn't cause other issues or side effects," Ms. Nozaki explains.

As opposed to Western medicine that eliminates pain and discomfort with antibiotics and others, kampo's approach comes from inside the body: a daily dose of kampo cleanses toxins and creates internal balance, and fixes most ailments caused by uneven distribution of different substances in the body. The majority of ingredients are herbs, trees, shells and animal bones, and herbologists find the best combination of different ingredients for the best remedy based on the diagnosis.

Kampo therapy starts with a different approach of diagnosis. Ms. Nozaki checks the pulse, colors of different parts of eyes, color and shape of the tongue. These all indicate conditions of internal organs. In my case, she detects liver weakness that I wasn't even aware of. But once she pointed that out, it explains many other symptoms I have been experiencing such as cold toes, morning lethargy, appetite loss and stomach issues that come up under extreme stress and fatigue. So the perfect kampo prescription for me would include something that stimulates my blood flow and increases my temperature to energize my liver function. With this mechanism, the magic of kampo sometimes even works for much serious diseases like cancers and hepatitis, depending on the person and case.

"Western medicine takes the symptoms away rather immediately, while Eastern medicine purifies, detoxifies, clears the body system from inside by dosing it daily, so the patient wouldn't start seeing an improvement for a few weeks," Ms. Nozaki emphasizes. To enhance the benefit from kampo, continuance and belief are a necessity. Each herbal ingredient has physical functions, but the chi benefit requires a patient's psychology, as an old Japanese saying reads, "illness comes from the mind."

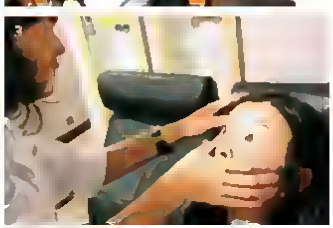
Kampo ingredients are now being applied to some Western drugs, at the same time the research and development of kampo continues in Japan, and it may not be long from now when kampo's benefits spread much beyond the cultural border.

—Reported by *Nori Akashi*

Ido Holistic Center

As well as kampo treatment, Ido Holistic Center provides services such as shiatsu, reflexology and other relaxation massage. They currently offer a 30-minute kampo check up and consultation session for $20 (reg. $80).

9 E. 45th St., 8th Fl. (bet. Madison & 5th Aves.)
New York, NY 10017
TEL: 212-599-5300 / www.herbjapan.com



1 Ms. Nozaki finds the symptom in her patient's feet. She keeps her attitude "let's work together to cure this." **2** Pulse tells a lot about organ conditions and internal energy. **3** Ms. Nozaki thoroughly checks the color of different parts of the eyeball. **4.** Kampo ingredients come in over 1000 kinds, and Ms. Nozaki prescribes from over 200 of them for her patients.

Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas

Coupon available at www.chopsticksny.com

HAIR SALON

Upper West — Hoshi Coupe III
2801 Broadway (at 108th St.)
212-663-0480 — F $40- M $40-

Upper East — Giovanni-Sacchi
1364 Lexington Ave (bet. 90th & 91st St.)
212-360-5557 — F $50- M $30-

Upper East — Michi
201 E. 60th St. (bet. 2nd & 3rd Ave.)
212-752-9229 — F $70- M $50-

Upper East — Midomo Salon-Gallery
435 E 75th St. (bet York & 1st Ave.)
917 432-2967 — F 100- M 100-

Upper East — Tomoko Shima Hair Salon

A comfortable and private atmosphere in the Upper East. Their stylists are highly reputable for high techniques and extensive knowledge to treat any hair types as well as Japanese Straightening Perms. Wedding hair & make-up service also available

171 E. 82nd St. (bet. 3rd & Lexington Ave.)
212-772-6428 www.tomokosh ma.com — F $60- M $56-

Midtown West — Mingle New York
10 W. 56th St. 2nd Fl. (bet. 5th & 6th Ave.)
212-458-8820 — F $80- M $70-

Midtown West — Mizu
57 W. 57th St. #1204 (at 6th Ave.)
212 757-5310 — F $145 M $115

Midtown West — SALON VIJIN

From fabulous cuts to spectacular esthetic straight perms and colorings, Salon Vijin leads the way in hair styling and care for the future. Weekdays 10am-7pm, weekend 10am-6pm. Appointment recommended

10 Rockefeller Plaza, Concourse Level
212-554-0664 www.salonvijin.com — F $64 M $57

Midtown East — Eiji International
601 Madison Ave 5th Fl (bet 57th &58th St)
212 935-8454 — F $125- M $80-

Midtown East — Hair Mates Midtown
114 E. 40th St. (bet. Park & Lexington Ave.)
212 986-2130 — F $60 M $55

Midtown East — Hisako Salon
141 E. 47th St. 2nd Fl. (Lexington & 3rd Ave.)
212 754-7640 — F $55- M $45-

Midtown East — Kiara
515 Madison Ave. (at 53rd St.)
212-832-2539 — F $40- M $37

Midtown East — RH Plus Salon

RH+

An increasingly popular salon celebrating 2nd years in Midtown. Comfortable space with bright and natural light through large windows. Our stylists are trained both in NY & Tokyo and are looking forward to your visit. Japanese Straightening available

805 3rd Ave. 2nd Fl. (bet. 49th & 50th St)
212-644-6058 www.rhplusny.com — F $60- M $50

Midtown East — Menish
231 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-755-2673 — F $45- M $35-

Midtown East — Momotaro
22 E 49th St. 2Fl (bet. Madison & 5th)
212-759-2392 — F $60- M $48-

Midtown East — Salon Ishi
70 E. 55th St. (bet. Park and Madison Ave.)
212-355-4744 — F $57 M $71-

Midtown East — Shige Kosudo
141 E.55th St. (bet. 3rd & Lexington Ave.)
212-758-2337 — F $80 M $70

Midtown East — Wave 55
1058 2nd Ave. (bet. 55th & 56th St.)
212-355-7335 — F $60- M $45-

Chelsea — Hisako Salon

Located in the heart of Chelsea it is the sister salon to Hisako Salon in Midtown East that has catered to both Japanese and local clientele for over 2 decades. Digital perm available. Walk ins are always welcome. Opened 7days. Mon - Fri until 8pm

183 7th Ave. (bet. 20th & 21st St)
212-989-2233 — F $60 M $45

Chelsea — Hoshi Coupe I
258 W. 18th St. (bet. 7th & 8th Ave.)
212 255-0770 — F $50- M $50

Chelsea — KIWA Salon
234 W. 27th St. (bet. 7th & 8th Ave.)
212-620-3848 — F $55 M $55

Gramercy — Hayato New York
125 E. 23rd St. 2nd Fl. (Park & Lex Ave.)
212-673-7373 — F $60- M $60

West Village — SEI-TOMOKO
142 W. 4 th St. (Washington Sq. Pk & 6th Ave)
212-477-5475 — F $35- M $35-

West Village — YUI Salon

YUI Salon features the latest styles from NY Fashion Week Fall/Winter 2009 Collection and Spring/Summer 2010. Our friendly staff moves your hair and finishes up in a beautiful style. Cut, color, Japanese straight perm and head spa are always popular

323 W. 11th St. (Greenwich & Washington)
212-647 9303 www.yuisalon.com — F $70- M $60-

East Village — Ampersand
242 E. 4th St. (bet. Ave A & B)
212-228-3450 — F $60 M $50

East Village — Ololo
149 Avenue A (bet. 9th & 10th Sts.)
212 777 5252 — F $55- M $45-

East Village — Hair Date

A new hair salon Hair Date offers high sense of styling with personal care at reasonable prices in a friendly atmosphere. Also enjoy relaxing experience at the nail section. 20% off for new clients and 10% student discount available. (Exclude nail service)

329 Bowery (bet. 2nd & 3rd St.)
212-228-4381 www.hairdatenyc.com — F $50- M $45

East Village — Hair Mates Downtown
13 3rd Ave. (bet. 7th & St. Marks Pl.)
212 777 4812 — F $45- M $40-

East Village — Hoshi Coupe II
214 E. 6th St. (bet. 2nd & 3rd Ave.)
212 505-0393 — F $45- M $40

East Village — I Salon
150 E. 14th St. (at 3rd Ave.)
212-505-0537 — F $40- M $35

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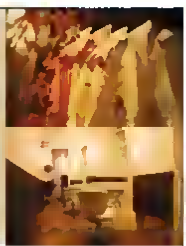
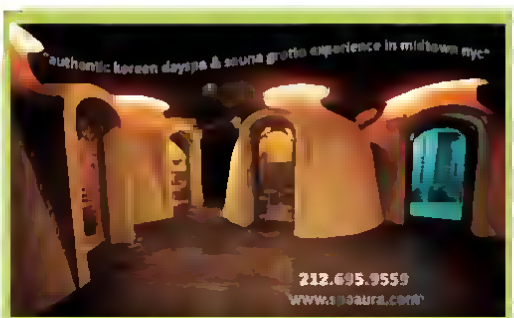
JAPANESE STRAIGHT PERM
SOFT RELAXER HEAD SPA



YUI SALON
WWW.YUISALON.COM
323 WEST 11TH ST. NYC 10014
(BET. GREENWICH & WASHINGTON ST.)
TEL 212 647 9303



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East Village **K2 Salon**
219 E 10th St. (bet. 1st & 2 nd Ave.) | F $65-
212-260-5188 | M $50-

East Village **Lotus Salon on Ave. A**
31 Ave. A (bet. 2nd 3rd St.) | F $70
212-475-2749 | M $55

East Village **Pirke Salon**
233 E 4th St. (bet. Ave. A & B) | F $60
212-473-4208 | M $50

East Village **Powder Room**
315 E 9th St (bet. 1st & 2nd Ave.) | F $60
212-477-2020 | M $50

East Village **SEI-TOMOKO**
240 E 13th St (bet. 2nd & 3rd Ave.) | F $35-
212-533-6613 | M $35-

East Village **SEI-TOMOKO 02**
125 E 4th St (bet. 1st & 2nd Ave.) | F $35-
212-473-3320 | M $35-

East Village **Ueno Salon**
40 E 8th St. (bet. 1st Ave. and Ave. A) | F $60-
212-505-7773 | M $60-

East Village **Yo-C Salon**

The owner stylist Yoshi utilizes funky & edgy styles of Tokyo elegance of Paris and aggressiveness of NY styles and highlights individual customer's personality. A combination of Japanese Straight Perm and cut is $300 & up. Student discount available

225 E. 5th St (bet. 2nd & 3rd Ave.) | F $75
212-529-0355 www.yo-csalon.com | M $75

Lower Mhn **Hoshi Coupe Soho**
153 Prince St. (bet Sullivan St and 5th Ave.) | F $70-
212-353-8009 | M $80-

Lower Mhn **Lotus Salon North Moore**
34 North Moore St (bet. Hudson & Varick St.) | F $50
212-219-3539 | M $70

Lower Mhn **Lotus Salon Prince St.**
7 Prince St. (bet. Elizabeth & Bowery St.) | F $50
212-219-3280 | M $75

Lower Mhn **Lotus Salon Reade St.**
141 Reade St (bet Hudson & Greenwich St.) | F $100
212-608-7788 | M $70

Lower Mhn **O Hair**
15 Bleecker St. (bet. Mott & Elizabeth St.) | F $94
212-414-8729 | M $94

Lower Mhn **Shizen**
127 E. 6th St. (Bet. Ave. B & C) | F $65
212-777-2121 | M $65

Lower Mhn **Takemichi Hair**
35 Great Jones St. (Lafayette & Broadway) | F $75-
212-420-7979 | M $75-

Lower Mhn **Ueno Salon**
216 Mulberry St. (bet. Prince and Spring St.) | F $65-
212-343-2233 | M $60-

Brooklyn **Commune Salon & Gift**

Commune is a hair salon and a gift boutique located in Williamsburg. We provide gentle hair services including quality Japanese treatments and low-chemical processes. Our boutique section offers a collection of creative jewelry and accessories

191 Grand St (bet. Driggs & Bedford Ave.) | F $60
718-384-7412 www.communesalon.com | M $50

Long Island **Li Wave**
18 Haven Ave. Port Washington NY 11050 | F $40
516-883-3046 | M $30

Westchester **Akane Salon**
7 E Hartsdale Ave Hartsdale NY 10530 | F $55-
914-948-0216 | M $45-

Westchester **Hair Studio NAKA**
267 Halstead Ave Harrison NY 10528 | F $60-
914-835-0046 | M $50-

Westchester **Him's Hair Salon**
96 Purchase St Rye, NY 10580 | F $60
914-921-3339 | M $50

Westchester **Momotaro**
2 Spencer Pl 2nd Fl Scarsdale NY 10583 | F $60-
914-472-5657 | M $50-

Westchester **Salon Shin**
731 Wh te Plains Rd, Scarsdale, NY 10583 | F $50-
914-472 3917 | M $45-

Westchester **Salon Susan**
15 E Hartsdale Ave Hartsdale NY 10530 | F $40
914-946-7475 | M $30

New Jersey **Akane Salon**
2024 Center Ave. Fort Lee NJ 07024 | F $40-
201-461-3544 | M $30-

New Jersey **Katsuko Salon**
2035 Lemoine Ave 61F Fort Lee, NJ 07024 | F $60
201-585-9588 | M $40

New Jersey **Michi**
595 River Rd Edgewater NJ 07020 | F $50-
201 941 0883 | M $40-

New Jersey **Salon Tomo**
1617 Parker Ave. Fort Lee, NJ 07024 | F $50
201-346-0501 | M $45

New Jersey **Tosh Hair Suprema**
1550 Lemoine Ave Fort Lee NJ 07024 | F $45-
201-461-5642 | M $40

SPA

Upper East **Tsunomi Day Spa**
209 E. 60th St. 2Fl (bet 2nd & 3rd Ave) | $90
212-826-5454

Midtown West **Excy Laser Hair Removal**
147 W 35th St (bet. Broadway & 7th Ave.) | Upper lip
212-695-1888 | $50

Midtown West **Nihon Day Spa**
15 W 44th St 10th Fl (bet.5th & 6th Ave.) | $40-
212-575-7532

Midtown West **SHIZUKA new york**
7 W 51st St 6th Fl (bet. 5th & 6th Ave.) | Skincare
212-644-7400

Midtown East **Lavender Laser Cosmetics**
116 E 41st St (bet. Madison & 5th Ave.) | Initial
212-683-0041 | $45/hr

Midtown East **MOONFLOWER SPA**

Moonflower Spa specializes in progressive treatments such as microdermabrasion ultrasound treatment, deep pore cleansing facial with thorough extraction and aromatherapy relaxation. Come relax your mind and body. We offer the best personal care possible

8 E 41st St 3rd Fl (bet. 5th & Madison Ave.) | $75
212-683-8729 www.moonflowerspa.com | /60min

Korea Town **Aura Wellness Spa**
49 W 33rd St (bet Broadway & 5th Ave.) | $70-
212-695-3559

Chelsea **Fabylous Living**
145 W28th St 9th Fl (bet 6th & 7th Ave) | Celonic
212 279-0558 | $100

Chelsea **Mist Beauty**
145 W 27th St 9th Fl (bet 6th & 7th Ave) | Facial
212-643-3447 | $45 & up

Chelsea **New York Electrolysis**

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15 W 21st St #304 (bet. 5th & 6th Ave.) | 15min/
917 210-4368 www.electrolysisny.com | $50-

Chelsea **Supple Spa**

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55 W 19th St 2nd Fl (bet. 5th & 6th Ave.) | $65/1h
212 375-5948 www.supplespa.com

East Village **TAMAGO Skincare**
251 E 13th St (bet. 2nd & 3rd Ave.) | $40/h-
212-505-1559

Lower Mhn **Corina Beauty Center**
121 Baxter St (bet. Canal & Hester St.) | $45/h
212-941-7113

Lower Mhn **Facial Spa**
170-172 Canal St #303 (Mott & Elizabeth St.) | Facial
212-925-5114 | $30/45min

Lower Mhn **KSS Beauty Spa**
187 Centre St (bet. Canal & Hester St.) | Facial
212-966-3531 | $40

Lower Mhn **NY Chinatown Nutrition Ctr**
88 E. Broadway #301 (at Catherine St.) | Weight
917-822-0310 | Loss

Lower Mhn **Spring Thyme Wellness**
75 Nassau St. (bet. Fulton & John St.) | $40-
212-385-4973

Queens **este de doronko**
113-49 Union Tpk Forest Hills, NY 11375 | Whitening
917-886-4004 | $60-

Queens **Spa Castle**
131 10 131st St. (at 11th Ave.) | $35-
718-939-0300

Westchester **este de doronko**
21 Lake St White Plains NY 10603 | Lift up
917-886-4004 | $60-

New Jersey **King SPA Sauna**
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Health Guide

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SHIATSU

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208 E 60th St 2F (bet 2nd & 3rd Ave)
212-729-5808

Midtown West — Esprit Wellness — $80 /15min
2 W 45th St #1700 (bet 5th &6th Ave.)
212-354-5976

Midtown West — Osaka Health Spa 46 — $100/h
37 W 46th St (bet 5th & 6th Ave)
212-575-1303

Midtown West — Osaka Health Spa 56 — $100/h
50 W 56th St #2 (bet 5th & 6th Ave)
212-956-3422

Midtown West — Salon de Tokyo — $70 /50min
200 W 57th St #1308 (at 7th Ave.)
212-757-2187

Midtown East — Doin Holistic Center — Se ta Sh atsu
211 E 43rd St (bet 2nd & 3rd Ave)
212-697-9114

Midtown East — Ease Salon — $40 /25m n
51 E42 St #1406 (bet Mad son & Vanderb lt)
212-681-5151

Midtown East — Endo Sentai Shiatsu — $60 /30m n
18 E 41st St 1st Fl (bet. 5th & Mad son)
212-683-0041

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9 E 45th St 8th Fl (bet Madison & 5th Ave) — $90 /60m n
212-599-5300 www.idocenter.com

Midtown East — Kenkado Inc — $60 /50m n
211 E 53rd St (bet 2nd & 3rd Ave)
212-960-0088

Chelsea — DHASHI INSTITUTE — $45-65 /50m n
147 W 25th St 6th Fl (bet 6th & 7th Ave.)
100-410-4150

East Village — Kelsy — $45 /60m n
226 E 9th St 2nd Fl (bet 2nd & 3rd Ave)
212-253-6171

Lower Mhn — Health Trail CO — $30 /50m n
23 Pell St 2nd Fl (bet Mott & Elizabeth St)
212-406-2212

Lower Mhn — Hirai Healing — $30/h
636 Broadway #1004 (bet Bleecker & Houstn)
646-203-4333

Lower Mhn — Howard's Beauty Salon — $50/h
34 Howard St. 2nd Fl (Broadway & Crosby)
212-625-8966

ACUPUNCTURE

Upper West — Dr. Hong — $60 /30min
4157 Broadway (bet 176th & 177th St)
646-239-3322

Upper East — Herbal Fairy Spa — $60 /60min
225 E 64th St #4 (bet 2nd & 3rd Ave)
212-288-8968

Midtown West — Eileen Chen — $100/h
119 W 57th St Su te 511 (6th & 7th Ave)
212 374-2980

Midtown West — Nihon Medical Group — $80-
15 W 44th St 10th Fl (bet 5th & 5th Ave)
212-575-6910

Midtown West — NY Acupuncture & Herb — $100 Ave t
250 W 57th St #1330 (at B oadway)
212-262-9696

Midtown West — Risako Blanstein — $75/ visit
130 W 42nd St #541 (bet 6th Ave & Bway)
516-457 3858

Midtown West — Yamaguchi Acupuncture

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111 W 56th St #21 (bet 6th & 7th Ave) — Acupun -cture
212 245-7588 www.yamaguch acupuncture.com

Midtown East — 41st Street HealthCare — $80/ 120m n
18 E 41st St (bet 5th & Mad son Ave)
212-683-0041

Midtown East — Acumed Center — $90/ 60m n
150 E 56th St #1C (bet 3rd & Lexington Ave)
212-888-4677

Midtown East — Amy Nature Center — $80/ visit
137 E 47th St. (bet 3rd & Lex ngton Ave)
212-317 2720

Midtown East — Chun Yuan Li — $90/ visit
161 E 56th St #6D (bet. Lex & 3rd Ave)
212-750-6364

Midtown East — David L Zeng — $80 /50min
14 E 34th St 5th Fl (bet 5th & Madison Ave)
212-779-1773

Chelsea — Love & Compassion — $120 /2h
48 W 21st St 7th Fl (bet 5th & 6th Ave)
212-242-4701

Chelsea — Yoshiko Kamiyama — Homeo -pathy
20 W 20th St #311 (bet. 5th & 6th Ave)
914-954-6904

East Village — SuHu Natural Health — $60/ visit
1 Uni on Sq W #715 (at E.14th St)
212-691-6251

Queens — Chin Kai — $50 /45min
133-47 Sanford Ave #1G Flushing, NY 11355
718-359-7222

Long Island — Kimura Acupuncture — $80/ sou $40/ext
516 Lakeville Rd New Hyde Park NY 11040
516-775-0778

DOCTOR

Upper East — Fay M. Ohsumi MD — Inter -nist
117 115 E 64th St #1B (Lex & Park Ave.)
212-288-8121

Midtown West — Anshin Medical Health — General Clinic
36 W 44th St #303 (bet 5th & 6th Ave)
212 730-3010

Midtown West — Luis Fujimoto DDS — Dentist
250 W 57th St #2212 (Bet Bway & 8th Ave)
212 315-3138

Midtown West — M. Sonoda MD — OBGYN
200 W 57th St #505 (at 7th Ave)
212-977-8787

Midtown West — Nihon Medical Group — General Clinic
15 W 44th St 10th Fl (5th & 6th Ave.)
212-575-6910

Midtwo East — Fujia Shimakage LAc

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18 E 41st St 1st Fl (bet 5th & Madison Ave) — $70/ 50 min
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Midtown East — Haruyo Fujiwaki PhD — Psych -ologist
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212-249-2527

Midtown East — Hiroshi Kimura — Dentist
30 Central Pk S. 3D (bet. 5th & 6th Ave)
212-486-1121

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9 E 45th St 8th Fl (bet Mad son & 5th Ave) — Herbal Med cine
212 599-5300 www.herbapan.com

Midtown East — Kya Nakamura DDS — Dentist
20 E 49th St #601 (bet Madison & 5th Ave)
212-486-1121

Midtown East — Mitsugu Shinmyo — Opti- -mist
345 E 37th St #203 (bet 1st & 2nd)
212-867-5700

Midtown East — Dversaa Japanese Clinic — General Clinic
11 E 47th St 2nd Fl (bet Madison & 5th)
212-223-3777

Midtown East — Yamagata Dental — Dentist
230 Park Ave #525 (Bet 45th & 46th St)
212-877-1188

Korea Town — Japanese Medical Practice — General Clinic
55 E 34th St 2nd Fl (bet Park & Mad son)
212-889-2118

Chelsea — Haruna Miyamoto SW — Social Worker
384 W 18th St. #3C (bet 8th & 9th Ave.)
347-403-3508

New Jersey — Edgewater Family Care — General Clinic
725 River rd #202 Edgewater NJ 07020
201-943-4040

New Jersey — Evergreen Pediatrics — Ped a -trics
1305 15th St #130 Fort Lee, NJ 07024
201 224-3344

New Jersey — Japanese Womens Center — OBGYN
#70 Palisade Ave 3rd Fl Teaneck NJ 07666
201-747-2264

New Jersey — New Jersey Clinic — General Clinic
2231 Lemoine Ave Fort Lee NJ 07024
201 944-1005

New Jersey — Otsuka Shika — Dentist
1017 Park Ave Fort Lee NJ 07024
201-461-0130

New Jersey — Oversaa Japanese NJ — General Clinic
47-49 Halstead Ave #101 Harrison, NY 10528
914-381-8888

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School Guide

The following is a list of schools where you can learn Japanese culture.

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LANGUAGE

Upper East — **Musical Kids International**
1296 Lexington Ave (at 86th St.) — Japanese
212-996-5999

Midtown West — **Hills Learning Center**
331 W 57th St. #222 (bet 8th & 9th Ave.) — Japanese
646-340-4377

Midtown East — **Amity Language Institute**
124 E 40th St #203 (bet. Park & Lex. Ave.) — Japanese
212-697-6374

Midtown East — **ibec language institute inc.**
382 Lexington Ave #300 (bet 40 & 41st St.) — Japanese
212-867-2000

Midtown East — **Japan Society**
333 E 47th St (bet 1st & 2nd Ave.) — Japanese
212-832-1155

Midtown East — **Language House**

We provide specialized lessons to Japanese language learners in Midtown and offer 12-level courses (5-6 students) in 3 semesters, private lessons and corporate programs. All instructors are certified native Japanese speakers with Master's in Language Ed.
545 Fifth Ave #610 (at 45th St.) — Japanese
212 349-5455 www.languagehouse-nyc.com

Midtown East — **PC Tech**
317 Madison Avenue #900 (at Madison Ave) — Japanese
212-808-4754

Midtown East — **Rennert New York**
218 E 45th St 17th Fl (bet 2nd & 3rd Ave.) — Japanese
212-867-8700

Chelsea — **ABC Language Exchange**
135 W 29th St # 1204 (bet 6th & 7th Ave.) — Japanese
212-563-7580

Chelsea — **NY Japanese Language**
19 W 18th St 6Fl (bet 5th & 6th Ave.) — Japanese
646-345-3777

Chelsea — **Tenri**
49A W 13th St (bet 5th & 6th Ave.) — Japanese
212-645-2900

East Village — **NYCNOA**

Provides members onto the Japanese language and culture for children ages 0-6 years in a fun environment. Their activities include play, music, songs, crafts, games and story time. Visit the website for full details and additional programs!
315 E 5th St #1R (bet 1st & 2nd Ave.) — Japanese
646-334-7426 www.nycnoa.com

Lower Mhn — **Tribeca Language**
22 Harrison St (Hudson & Greenwich Sts.) — Japanese
212-219-9893

Westchester — **GoINhoeGo Language**
PO Box 33 White Plains, NY 10605 — Japanese
914-255-5288

Westchester — **Japan America Center**
81 Montgomery Ave 2nd Fl Scarsdale, NY — Japanese
914-723-7800

Westchester — **Japanese Study Hall NY**

A professional language instructor who has taught students of all ages & levels for 20 years offers lessons in Harrison, NY at affordable rate. Lessons include the history, culture and geography of Japan as well as Japanese dining and general etiquette.
64 Calvert St 2nd Fl Harrison NY 10528 — Japanese
TEL 617-407-2817 jshnycme@gmail.com

New Jersey — **JAS of NJ**
304 Main St. 2nd Fl Fort Lee NJ — Japanese
201 461-5133

TRADITIONAL

Upper West — **Ikenobo Ikebana School**
30 W 60th St 6F (Columbus & Broadway) — Ikebana
212 757-6748

Upper West — **Seiho Shodo**

Private shodo lessons by an instructor with 30 years of shodo practice and an 8th dan, the highest shodo degree. Lessons can be arranged on Tue, Thu, Sat and Sun. Monthly Bokuga (ink painting) meetings are also held. Email seikou5102003@gmail.com for more details.
315 W 61st St 6F West End Ave — Calligraphy
212 247-2589 www.seikoushodou.com

Upper West — **Sogetsu Ikebana School**
201 W 70th St (at Amsterdam Ave.) — Ikebana
212 873-6115

Upper East — **Urasenke Chanoyu Ctr**
153 E 69th St (bet. 3rd & Lexington Ave.) — Sada
212-355-6161

Midtown West — **Elke's NY Floral Design**
15 W 44th St 11th Fl (bet 5th & 6th St.) — Ikebana
212-661-3696

Midtown West — **N.Y. Toger Kyoshitsu**

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5 W 30th St 3 Fl (bet Broadway & 5th Ave.) — Pottery
212-966-1711 www.nytoger.com

Midtown West — **NIHONWASOU USA**
1410 Broadway #2617 (bet. 38th & 39th St.) — Kneesa
212 869-0500

Midtown West — **The Nippon Club**
145 W 57th St (bet. 6th & 7th Ave.) — Sada
212-581-2223

Chelsea — **The Ohashi Institute**
147 W 25th St 6th Fl (6th & 7th Ave.) — Shrstsu
800-610-1190

West Village — **Koho School of Sumi-E**
68 MacDougal St. (at W Houston St.) — Calligraphy
212-673-5190

Lower Mhn — **Ikebana Flowers New York**
173 Lafayette St #207 (Broome & Grand St.) — Ikebana
212 255-8769

Lower Mhn — **Kimisan Katada**

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Gristedes at Sheridan Sq.

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Pathmark 481 River Rd. (Edgewater)

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Food Emporium 1865 Pleasantville Rd (Briarcliff Manor)
Food Emporium 5661 Riverdale Ave (The Bronx)
Food Emporium 355 Halstead Ave (Harrison)
Food Emporium 23 Quaker Ridge Rd (New Rochelle)
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Queens — K-sui Shodo — Calligraphy
23-11 39th St. 2nd Fl (23rd & 24th Ave) 718-278-0508

Upper West — Kokushi Budo Institute — Karate
332 Riverside Dr (bet. 105th & 106th St.) 212-866-6777

Upper West — Shorinryu Matsubayashi — Karate
131 W72 St. 2Fl (bet. Amsterdam & Columbus) 212 875-4926

Upper West — Shotohan Karate-Do NY — Karate
2121 Broadway 4th Fl (at 74th St.) 212 799-5500

Upper West — UWS Kenshikai Karate — Karate
928 Columbus Ave (bet. 105th & 106th St.) 917 231-0467

Upper East — Keizen Karate Dojo — Karate
1786 3rd Ave (at 93th St.) 212 828-5678

Upper East — Ultimate Karate USA — Karate
1950 3rd Ave 3rd Fl (at 107th St.) 212 426-4686

Upper East — WTKO Hanbu Dojo — Karate
206 E 83rd St (bet. 2nd & 3rd Ave.) 212-207-1007

Midtown West — New York SATO DOJO — Karate
257 W 39th St 14Fl (bet 7th & 8th Ave) 646-235-0283

Midtown West — Shinpukan Shorin Ryu — Karate

Traditional Okinawan Karate — The Shinpukan School was founded by Dosaa Yoshimitsu Kinchin Okinawa, Japan. The New York Branch is a private Dojo offering classes to a selected group of students of all ages. For an appointment, contact Sensei Jeremy Mora

250 W 57th St. #528 (bet. 7th way & 8th Ave.) 917-400-5113 www.shinpukan.com

Midtown East — Kenshikaikan Karate — Karate
YMCA, 224 E 47 St (bet. 2nd & 3rd Ave.) 212-756-9600

Midtown East — KYOKUSHIN KARATE NY Branch — Karate

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265 Madison Ave (at 39th St.) 212 947 3334

Midtown East — N.Y Shorin Kyu Karate — Karate
37 W 25th St. #9 (bet. Broadway & 6th Ave.) 212-430-9600

Chelsea — Bond Street Dojo — Aikido
214 W 29th St 3rd Fl (bet. 7th & 8th Ave.) 212 477-0699

Chelsea — Eizanryu Jujutsu Biwako — Jiu Jitsu
214 W 29th St 3rd Fl (bet. 7th & 8th Ave.) 212-260-0927

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77 8th Ave. Lower Level (at 14th St.) 212-431-1371 www.shinbudokai.org

Chelsea — Modara Japanese Karate — Karate
151 W 25th St 5th Fl (bet. 6th & 7th Ave.) 212-537 6441

Chelsea — New York Aikikai — Aikido
142 W 18th St 2nd Fl (bet. 5th & 7th Ave.) 212 242-6246

Chelsea — Shorinji Kempo NYC — Karate
151 W 25 St. 6Fl (bet. 6th & 7th Ave.) 917 721-0728

Chelsea — U S Budo Kai-Kan — Karate
110 W 14th St. 2 Fl (bet. 5th & 7th Ave.) 212-807 7330

Chelsea — World Oyama Karate — Karate
35 W 31st St. 6Fl (bet. 5th Ave. & Broadway) 212-629-7709

Chelsea — World Seido Karate — Karate
61 W 23rd St. 2nd Fl (bet. 5th & 6th Ave.) 212-924-0511

West Village — New York Jiu Jitsu — Jiu Jitsu
696 Broadway (Lower Level) (at Bond St.) 212-343-6310

East Village — World Kanrahai Karate — Karate
4 W 17th St. 3rd Fl (at 19th St.) 212-677 7226

Lower Mhn — Kan Zen Institute — Kendo
54 Thomas St (bet. Church & W Broadway) 212-406-9104

Brooklyn — Japan Karate Assoc — Karate
585 Fifth Avenue (at 16th Street) 718-768-5345

Queens — School of Taijutsu — Mix
475 Onderdonk Ave, Ridgewood, NY 11385 917-449-7035

Long Island — NY Sen Ten Karate — Karate
1370A Majors Path Southampton NY 11968 516-903-1448

New Jersey — KYOKUSHIN KARATE NJ Branch — Karate
360 Old River Rd Edgewater NJ 07020 212-947-3334

New Jersey — Ridgewood Karate School — Karate
30 Cottage Pl Ridgewood NJ 07450 201-447 2272

OTHER

Upper East — Saori Weaving Arts — Other School
227 E 67th St (bet. 2nd & 3rd Aves.) 212 722-2186

Midtown West — Mud, Sweat and Tears — Pottery

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554 10th Ave. (at 46th St.) 212-974-9121 www.mudsweatntears.com

Midtown West — The Nippon Club — Dance
145 W 57th St (bet. 6th & 7th Ave.) 212-581 2223

Midtown West — The School for Strings — Music
418 W 54th St (bet. 9th & 10th Ave.) 212 315-0915

Midtown West — Toho Shoji N.Y — Jewelry Making
990 6th Ave. (bet. 36th & 37th Ave.) 212-868-7465

Midtown East — Lavendar Laser Cosmetic — Other School
19 E 47 St. 1Fl (bet. 5th & Madison Ave.) 212-583-0041

Midtown East — The DOJO — Training Studio

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265 Madison Ave (at 39 St.) 212.947.3334

Chelsea — COBU — Japanese Drum
54 W 14th St. 3RL (bet. 5th & 6th Ave.) 917-304-2722

Chelsea — Sachiyo Ito & Dance Co. — Dance
405 W.23rd St.#4C (1st 9th Ave.) 212-627-0265

Brooklyn — forte>piano studio — Piano
www.akkasasaki.com/fortepianostudio.html 917-622-039

Queens — Nosho-kai Ryukyu Buyo — Dance
242-17A Oak Park Dr, Queens, NY 11362 718-631-2637

Queens — The Arts Cure Center — Dance
33-24 Northern Blvd (bet. 33rd & 34th St.) 718-723-3948

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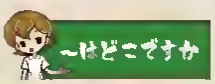

"~WA DOKO DESU KA."

[meaning] Where is ~?

[usage] A common use phrase when asking directions. Put your destination in the beginning of the sentence, for example "Tokyo-eki (Tokyo Station) wa doko desu ka" or "Toire (bathroom) wa doko desu ka."

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Japanese Book Ranking *(data provided by Kinokuniya Bookstore)*

IN THE MOOD FOR MURDER MYSTERIES

HARDCOVER TOP 5 IN JAPAN (10/5-11)

	Book title	Author	Publisher
1.	*Makudake Diet*	*Chihiro Yamamoto*	*Gentosha*
2	*Kankoku no Bi o Tadoru Tabi*	*Yong-jun Bae, Rie Namoto*	*KEYEAST*
3	*Pokemon Heart Gold & Soul Silver Official Guide Book*	*NA*	*Media Factory*
4.	*Cath Kidston "thank you!" Box*	*N/A*	*Takarajimasha*
5	*Sinzanmono*	*Keigo Higashino*	*Kodansha*

THE MONTHLY PICK

MAKUDAKE DIET
Body frame imbalance causes a lot of physical problems. This book proposes a unique way of fixing the body frame imbalance by using a band, which helps you ultimately get a healthy and slim body. By rolling a band on your body, you can correct the body frame imbalance and promote blood circulation as well as enhance a stretching effect while exercising according to the book. (Rank #1)

PAPERBACK TOP 5 IN JAPAN (9/7-13)

	Book title	Author	Publisher
1.	*Samayou Yaiba*	*Keigo Higashino*	*Kadokawa Shoten*
2	*Akai Yubi*	*Keigo Higashino*	*Kodansha*
3	*Shikou no Seingaku*	*Shigehiko Toyama*	*Chikuma Shobo*
4.	*Soul Cage*	*Testuye Honde*	*Kobunsha*
5	*Kino no Tabi—The Beautiful World*	*Kenchi Shigusawa*	*Ascii Media Works*

THE MONTHLY PICK

SOUL CAGE
A bloody human wrist was found in a deserted car on the riverside of Tamagawa-River. In this sequel of hit mystery "Strawberry Night," Reiko Himekawa, a female homicide detective of the Tokyo Metropolitan Police Dept., solves the murder case of a factory owner and digs into the victim's mysterious background. Tetsuya Honda, a first-rate author of horror / suspense genre, adds some eerie aspects to the mystery. (Rank #4)

PICKS FROM KINOKUNIYA NEW YORK (ENGLISH BOOKS)

THE DECORATIVE ART OF JAPANESE FOOD CARVING: ELEGANT GARNISHES FOR ALL OCCASIONS *BY HIROSHI NAGASIMA*
This is the first and only book in a while to showcase the approach to creating exquisite edible food garnishes and decorations. The book features over 60 garnishes and variations with full color, step-by-step photographs. There are classic and contemporary motifs for homes, parties or special occasions. The book comes with recipe notes.

THE WORRY-FREE BAKERY: TREATS WITHOUT OIL AND BUTTER *BY KUMIKO IBARAKI*
Food scientist, professional nurse and cooking instructor, Kumiko Ibaraki has come up with over 45 lower-calorie versions of the pastries and desserts you know and love, finding the perfect substitutes for fattening ingredients like butter, oil, cheese and cream. This is an excellent guide to making smart ingredient choices to help keep you healthy and satisfied while still keeping your cakes and pastries fluffy and rich.

Studio Ghibli Gifts Fair!

Look for Harumi signed copies while supplies last!!

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Japanese Lesson #24

もしもし ～さんを おねがいします

Moshi moshi, _____-san o onegaishimasu

Making a phone call, Part 1

With muffled sound and without any visual aids, talking on the phone is one of the toughest challenges for non-native speakers. But if you at least know some patterns that are frequently used in phone conversations, you will be confident. Look at the following example:

John: **Moshi moshi, John to moushimasu. Tanaka-san o onegai shimasu.** (Hello, this is John speaking. May I please speak with Mr Tanaka?)
Receptionist: **Hai. Shoushou o-machi kudasai.** (Yes. Please wait a moment.)

This is the simplest pattern for a phone conversation in a business setting. These are the steps:

1. Say **"moshi moshi,"** which means "hello" in a phone conversation.
2. Introduce yourself by saying "(Your name) **to moushimasu**."
3. Mention the name of the person you would like to speak with by saying "(His/her name) **o onegai shimasu**." As you learned before, **"onegai shimasu"** means "please." So, the direct translation of the example above would be "Mr Tanaka, please." You can also say **"Tanaka-san wa irasshaimasu ka."** which translates as "Is Mr Tanaka there?" **"Irasshaimasu"** is an honorific form of the verb **"imasu."**

The receptionist speaks very politely. This is why she uses the honorific suffix **"o"** before the verb **"machimasu."** If you would like to use the casual, plainer pattern, you would say **"matte kudasai"** or just **"matte."** Also, **"shoushou"** which means **"a little"** can also be expressed as **"sukoshi"** or **"chotto."** **"Chotto matte"** is the most casual version, but it means exactly same thing as **"shoushou o-machi kudasai."**

Illustration by Ai Tatehayashi

Next month, you'll learn more patterns for phone conversations.

NEW WORDS

moshi moshi: hello (used in phone conversations)
moushimasu: say (dictionary form: mousu, -te form: moushite)
shoushou: a little, a moment; **chotto:** a little, a moment
machimasu: wait (dictionary form: matsu, -te form: matte)
irasshaimasu: there is/are, exist (dictionary form: irassharu, -te form: irashite) (the honorific form of "imasu")

BUYING JAPAN: INCREDIBLE AND UNKNOWN PRODUCTS – VOL.19 –

HARAMAKI (BELLY WRAP)

BY *NOBI NAKANISHI*

No, this isn't a picture of my infamous beer belly. This demonstrates how perfect the Haramaki is for pregnant women. But my beer belly can tell you from experience that it is warm and comfortable.

Run out of things to spice up that slinky black dress? I know I have. Haramaki work as an accessory too and you can find patterns that work with nearly anything.

Photo images in the circles courtesy of Haramaki Love (www.haramakilove.com)

Before you even think about laughing at this month's product, let me begin by telling you that the Haramaki is one of the most surprisingly cozy, warming pieces of clothing you can ever get. Now that I've made that clear – I introduce the **Haramaki**, which translates as 'Belly Wrap', and is nothing more than a piece of cloth that wraps around your belly to keep it warm.

I remember from the Japanese comics, cartoons and television when I was growing up that the Haramaki was always an indicator that someone was old – it was worn by the cantankerous school groundskeeper, moody next door neighbor and a host of other octogenanan-esque comic relief. Haramaki were always tattered, beige, and generally unappealing. But several years ago, there was a resurgence of the Haramaki within the youth market, bringing up to date patterns and designs to this enduring line of body wear.

The history of the Haramaki is a serious part of Japanese culture. It was originally an element of Samurai garb, abdomen protectors that were made of fabric (usually silk) and augmented with chain mail, iron and other metals. During World War II, a pared down Haramaki – made just of fabric – were often given to soldiers as a charm that would defend them from danger. I'm actually not sure how many Japanese actually consider the long history of the Haramaki, but it's certainly not something you hear much of on a casual basis.

Today companies like Hobonichi have championed the return of the Haramaki as a sleep companion, travel companion and even a fashion accessory. Think of it as a tube top that goes around your belly instead. You can put it on over whatever you're wearing – so if you don't want to have to put on a heavy sweater, or just want to add a splash of color to boring winter clothes, you can add a super thin Haramaki or colorful Haramaki to your outfit. Apart from fashion, the potential health benefits of Haramaki seem to be driving its revival – as keeping the belly warm is good for your internal organs and blood circulation. You can even purchase an infrared Haramaki that provides extra warmth, and one containing germanium to aid circulation. It's no wonder that pregnant women in particular have adopted Haramaki in droves.

Wearing a Haramaki is not intuitive, and it does feel like you're putting on a garter belt... not that I've done that before. But once you get past the little bit of cross-dressing, it's not so bad. I tend to kick off my covers at night, and this was a great way to keep warm. I put one on and went to sleep, and I for once woke up not completely frozen. I also noticed how much it protected me from the cold wind that tends to shoot up through your jacket or coat.

It's shaping up to be a cold winter, so whether you're going to be walking around, going skiing or doing anything where you want any extra warmth, I sincerely recommend that you try it. Hey – if you can consider buying a blanket with sleeves, is this that much more odd? Check around the internet to find Haramaki – we even found a company based in Canada: www.haramakilove.com

Answer our Monthly survey and receive *KATSUO-BUSHI* (bonito flakes) for dashi broth ~5 packs~ (10)

Enter before November 20th

In order to improve our content, Chopsticks NY™ would like to get as much feedback from readers as possible. Please tell us what you think about Chopsticks NY™ by answering the following questions.

PRIZE OF THE MONTH

Katsuo-bushi (bonito flakes) for dashi broth ~5 packs~

Katsuo-bushi or bonito flakes, is a staple ingredient for Japanese cuisine and one of the most popular o-seibo (year end gift giving) items in Japan. This month 10 lucky entrants to Chopsticks NY's monthly survey will receive quality bonito flakes from time honored, bonito flake producer/supplier Yamatoya (wwwyamatoyainternational.com) The prize product of this month is a type of bonito flakes specifically created for making dashi broth. Conveniently packed for individual use it enables you to make exquisite, professional quality broth at home.

Q1 Please tell us the title of the article that you find interesting the most and why

Title
Why I liked it _____

_____

_____

Q2 Please tell us which information in Chopsticks NY™ you have found useful and actually took advantage of (Please specify the name of the service you used)
(e g I went to Chopsticks Restaurant and ate the Special Ramen featured in the article)

_____

_____

Q3 What kind of topics would you like us to feature in Chop sticks NY™ in the future?

_____

Q4 What kind of coupons would you like to use?

_____

_____

_____

Q5 Which of the following Japanese seasonings would you like to know more? (choose all that apply)

- ❑ Bonito flakes
- ❑ Dried kelp
- ❑ Miso paste
- ❑ Mirin
- ❑ Soy sauce
- ❑ Rice vinegar
- ❑ Wasabi

Please share your personal information with us.

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Age:
a. 24 & below ***b.*** 25 34 ***c.*** 35 44
d. 45 54 ***e.*** 55 64 ***f.*** 65 & over

Gender ***a.*** Male ***b.*** Female

Occupation (optional) _____

Ethnic background (optional)
○Asian ○Japanese ○African American/Black
○Hispanic ○Multiracial ○Caucasian ○Other

Email address: _____

THREE WAYS TO ANSWER THE SURVEY

① Go to Chopsticks NY™ website (www chopsticksny com) and complete it online.
② Fill out this form and fax it to "Chopsticks NY Monthly Survey" at 212-431-9960
③ Write out your answers and email them to survey @chopsticksny.com.

CHOPSTICKS NY

KYOTO'S BEAUTY, AGAIN

Japanese people go to Kyoto to realize the tradition they cherish in the modern age. Foreign tourists visit Kyoto for astonishing beauty that is brought by the mixture of culture and nature. When the quiet winter touches Kyoto, the city becomes a tranquil cultural and historic center of Japan. After the successful three years of winter tourism campaign, Kyoto is bringing its Winter Special campaign back in this winter. Starting from December 1, 2009, this four full month campaign is offering several time-limited exhibitions, displays and other events all over Kyoto.

RESTAURANT WINTER SPECIAL

As the steady increase of Japanese culinary popularity all over the world, Kyoto cooking has been carefully preserved in Japan along with their tradition and season-oriented lifestyle. The 2010 Kyoto Winter Special adds this new segment in the campaign this year, dedicating the entire month of February for a special culinary experience with Kyoto's historic, famed and established restaurants that are usually relatively limited to the locals and regulars. This one-month Kyoto Restaurant Winter Special will introduce Kyoto's most superior traditional meal to those who look for the special Kyoto experience and authentic Japanese essence that has been preserved in Japan. More than 100 local restaurants are participating in this campaign and enjoy their venerable cuisine in their prix fixe menus at about $55 for lunch and $120 for dinner.

HANATOURO (THE FLOWER LANTERN)

Although winter is not the high season in Kyoto, the most visual and picturesque view may be captured in this event. Hanatouro, the flower lantern event specially organized by both the City government as well as local volunteers, Hanatouro has been the most popular in the Kyoto Winter Special campaign. Lanterns that are specially designed with Kyoto's traditional materials such as limestone, bamboo and lacquered wood, are installed along streets, gardens and historic landmarks in Kyoto's two major districts. The lanterns will be lit up from December 11 through 20 in Arashiyama, Kyoto's western woody quiet area that house several Zen meditation temples including the famous Rock Garden. Hanatouro in Arashiyama displays the mystique scenes of century-old natural beauty that has cohabited with the human society to this day. On the contrary, the second part of Hanatouro shows more colorful and glamorous Kyoto: the lanterns light up Higashiyama District, the ancient city center where teahouses and restaurants line up, geishas passing by for their busy performance schedule. The city's several landmarks also gather in this area including the World Heritage site of Kiyomizu-dera Temple, narrow alleys with traditional houses along side, all of which are lit up with chic lantern lights from March 13 to 22.

TIME-LIMITED PUBLIC VIEWING

The city's largest effort for the Kyoto Winter Special campaign is the special public viewing at historic facilities that are usually closed for preservation purposes. Kyoto has developed and preserved many historic artworks, interior decorations, religious materials and others, and the places that house all those are also irreplaceable. However, they also show many aspects of past life in Kyoto and historic treasures, and the value of these pieces should be shared with the general public during the less busy winter season. This winter, the city opens 11 temple facilities, art pieces and crafts that illustrate Japanese art magnificence. The special public viewing is avail-

able from January 9 through March 22, 2010 at 600 yen admission fees (300 yen for children under 12 years old).

KYOTO'S TEA PARTY

Geisha is almost the icon of Kyoto's cityscape because they are professional entertainers for traditional tea parties at many tea houses in Kyoto. During the Kyoto Winter Special campaign, the tea party with geisha is offered at a special affordable rate to visitors. The special tea party event will be from 2:30pm to 5pm on Mondays, Wednesdays and Fridays (excluding Japanese national holidays) from December to February. The ticket is available at 500 yen per person for the 30 minute performance at the Tea Ceremony Classroom, Yasaka Kaikan Hall 2nd Floor.

SIDE TRIP

Flea Market at Toji Temple: The Kobo Market is a monthly flea market taken place on the 21st of each month at Toji Temple with Kyoto's iconic five-story pagoda. This market has begun in 1239, commemorating a famous Buddhist monk, Kukai, who came to this Temple on March 21. Since then, the locals ran a market at this temple on the 21st of each day, which was believed that the market in the temple connects gods and people. The attendance to the market kept growing and the stores became more varied, and there are over 1200 stores lined up attracting about 200,000 visitors. Toji Temple is 10 minute walk south from Kyoto station.

For more information and details on the campaign, go to www.kyotowinterspecial.com.

—— *Nori Akashi* | Public Relations Manager at the New York Office of JNTO

Japan National Tourism Organization
New York Office

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~にいきたいです
"~NI IKITAI DESU"
【meaning】I want to go
【usage】In case you like to go to a specific place but you don't know where it's located try using this phrase. Just put the name of the place in the beginning of the sentence just like "Tokyo ni ikitai desu."

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Exhibition

October 27-November 1 FREE
Giving Smile Kaori Ogura Art Exhibit on
Ouchi Gallery
Kaori Ogura is a young, promising Japanese artist. Her 2-week photo exhibition will take place at the Ouchi Gallery in Brooklyn. An appointment, via email, is required for viewing the exhibition. Opening reception will be held on Oct. 27 from 7pm to 10 pm. No reservation is required for the reception.
Location: 170 Tillary St., Suite 507, Brooklyn, NY 11201
www.ouchigallery.com / info@min-gei.com
www.zankandmarsllc.com

November 12-25 FREE
The Te-WaZa—Kyoto Metal Arts and Crafts
The Nippon Gallery
Japan's metalworking is categorized by 6 techniques: metal casting, hammering, toreutics, ornament metalwork, inlaying, and cloisonne enameling. Employing these techniques, various objects have been created including Buddha statues, temple bells, tea-ceremony kettles, Ikebana flower arrangement vases, eating utensils, personal ornaments, stationery, etc. The works to be displayed at the exhibition "The Te-Waza" are a series of new designs created through the challenges of young generation metalworkers who are the successors of these traditional techniques.
Location: 145 W. 57th St. (bet. 6th & 7th Aves.)
New York, NY 10019
TEL. 212-581-2223 / www.nipponclub.org

Through November 13 FREE
HAKO-The Exhibition of Shigeru Uchida
Ippodo Gallery
Ippodo Gallery presents the second exhibition of Shigeru Uchida, the interior designer who designed Pot-An, a multi-purpose gallery/tea room adjoined with the gallery. The exhibition highlights his artworks focusing on HAKO ("box" in Japanese). Inspired by Japanese traditional beauty deeply rooted in everyday life, where people use HAKO as tools, altars, shrines, and many other forms, he created a modern interior design represented in an ultimately minimal space, HAKO. Layering, combining, and interlocking, Uchida expresses the beauty of minimalism with functionality. At the exhibition, models of private houses and Japanese-style rooms designed by Uchida will also be on display.
Location: 521 W. 26th St. (bet. 10th & 11th Aves.)
New York, NY 10001
TEL. 212-967-4899 / www.ippodogallery.com

November 13-December 5 FREE
Sonomi Kobayashi Solo Exhibition
Makan
Makan, Japanese Antiques, located in the East Village, will hold a special solo exhibition featuring Sonomi Kobayashi. By implementing a mixture of oil paintings on canvas as well as sumi ink and pencils on paper, her work strives to express the relationship between humans and nature by frequently using organic images found in space and within the ocean. Opening reception will be held on Nov. 13 between 6-8pm.

Location: 97 3rd Ave. (bet. 12th & 13th Sts.)
New York, NY 10003
TEL. 212-995-5888
www.themakan.com

Through November 22 FREE
FICTIONAL, Solo Exhibition of Yoko Furusho
Destination
Destination Art Space, a gallery placed within an upscale boutique now merging fashion and art, is proud to announce our second solo exhibition by a New York based illustrator/artist Yoko Furusho. Furusho will fill the space with dreaming girls, flying monsters, twinkling stars and fluffy mushrooms which she refers to as the characters in her "fictional stories." Each of Furusho's pieces represent a chapter in a story constructed from her vivid imagination, which blends the boundary between real and imaginary.
Location: 32-36 Little W. 12th St.
(bet. 9th Ave. & Washington St.), New York, NY 10014
TEL. 212-727-2031

Through November 22 FREE
Takeshi Hamanaka "The Solid and the Sublime" Exhibition
Crossing Art
Crossing Art gallery presents "The Solid and The Sublime", highlighting the works of Takeshi Hamanaka, and three other contemporary Asian artists that use solid materials to form interpretations of the sublime. Takeshi Hamanaka's bronze sculptures are physical manifestations that reflect sentiments by applying round contours and smooth surfaces to solid forms. This feeling is self-evident in the artists' works such as Joy, Survival, and Mask of the Wind.
Location: 136-17 39th Ave., Ground Floor
Flushing, NY 11354
TEL. 212-359-4333 / www.crossingart.com
http://hamanaka.ninja-web.net

Through December 30 FREE
The Art of Washi in the Modern World
TAMA Gallery
The TAMA Gallery is showing a variety of beautifully designed washi (Japanese paper) pieces made by design firm, Precious Pieces. The largest washi sheet on display, "Fujin & Raijin," a 10 ft x 6 ft wall hanging with gold and silver leaf, hangs on the main floor of the gallery and is just one example of the wide range of possibilities washi can offer when combined using the traditional art of Japanese papermaking with cutting edge technology. A Japanese tearoom made by washi parchment is also displayed downstairs.

Location: 5 Harrison St (bet. Hudson & Staple Sts.)
New York, NY 10013
TEL. 212-513-0422 / www.tamagallery.biz

October 21-January 10
Art of the Samurai: Japanese Arms & Armor 1156–1868
The Metropolitan Museum of Art
In the most comprehensive exhibition dedicated to the arts of the samurai, The Metropolitan Museum of Art will present fine examples of arms and armor drawn from public as well as private collections in Japan. The majority of the objects on display will date back from the rise of the samurai from the late Heian period, through the modern Edo period, ending in 1868, when the samurai culture was abolished. The martial skills and daily life of the samurai, their governing lords, the daimyo, and the ruling shoguns will also be shown through the presence of painted scrolls and screens depicting battles and martial sports, castles, and portraits of individual warriors. The exhibition will conclude with a related exhibition documenting the recent restoration in Japan of a selection of arms and armor from the Metropolitan Museum's permanent collection.
Location: 1000 5th Ave.
New York, NY 10028
www.metmuseum.org

October 22 – 30 FREE
Chopsticks NY Cover Artist Contest 2009—An Exhibition of the Final Contestants
Chopsticks NY / NY Coo Gallery
Chopsticks NY will present a group exhibition showcasing artworks by the five finalists of the Chopsticks NY Cover Artist Contest. Sing Pong Chui, Will Varner, Mikiko Kanno, Riwa Narumi, and Hayoung Shin will exhibit their original art works in various formats. The opening reception will be held on October 23rd from 5pm to 7:30pm.
Location: 1133 Broadway, Suite 335 (at 26th St.)
New York, NY 10010
TEL. 212 380 1149 / www.nycoo.com

Performance

October 22
Michika Fukumori Trio Jazz Live
The Kitano Hotel
Japanese Jazz pianist Michika Fukumori comes back to the jazz live series in the Bar Lounge at the Kitano Hotel. Fukumori has performed at Lenox Lounge, Garage, Zinc Bar, Blue Note, etc. with various players. In this performance at the Kitano, Fukushi Tainaka and Clovis Nicolas join her. Enjoy the finest live jazz in one of the city's most intimate venues. No cover charge with minimum $15 food & drink order. The 1st set starts at 8pm and 2nd set at 10pm. Reservation Advised
Location: 66 Park Ave. (at 38th St.), New York, NY 10016
TEL. 212-885 7119
www.kitano.com

November 18
Akiko Yano LIVE in NYC 2009
Akiko Yano will appear in Le Poisson Rouge for the first time. She will be accompanied by Marc Ribot (guitars) who joined her latest album "akiko" and was a member of her Japan tour 2008. For purchasing tickets, go to the website. Her album "akiko" is available on www.akikoyano.com or www.amazon.com
Location:
Le Poisson Rouge (158 Bleecker St., New York)
www.lprnyc.com
Ticket hotline: 866-55- TICKETS
Info: www.akikoyano.com
www.myspace.com/akikoyana

November 15
30 Year Anniversary Live Session
DJ NORI
Japanese legendary DJ, DJ NORI, is now celebrating his 30-year career. Having worked both in Japan and New York, now he will join house legend Danny Kumvits' 718 Sessions at Santos Party House NYC. Japanese singer/song writer, AK a.k.a. Akemi Kakihara, will also make a guest appearance at this celebration session. The session starts at 6pm and goes through midnight
Location: Santos Party House
96 Lafayette St., (White & Walker Sts.)
New York, NY 10013
www.santospartyhouse.com

November 21, 22
Japan Arts Matsuri (JAM) 2009
Faune Dance Troupe
The seventh annual event showcases Japanese artists and entertainers working in various fields. In addition to the Talent Night where Japanese entertainers perform on stage this year, they will set up artist booths where Japanese artists exhibit and sell what they create. Participating artists include Sachiko Kanai (mc), Faune Dance Troupe (ballet), Taiko Masala (Japanese taiko drum group), Samurai Sword Soul (samurai/tate) and more. Immerse yourself in Japanese culture in this two-day festive event.
Location: Polish & Slavic Center
177 Kent St. (bet. McGuinness Blvd. & Manhattan Ave.)
Brooklyn, NY 11222
Info: 917-689 1899 www.faunedance.com
jam@faunedance.com

Lecture/Forum/ Film/Festival

November 8 & December 6
Macrobiotic Lectures on Health and Healing
Souen Restaurant (SoHo)
Learn the latest information on Macrobiotic lifestyles for health and healing through the experience of master teacher, health researcher and author, John Kozinski. The Sunday Morning Lecture Series will be held at Souen Restaurant Macrobiotic Restaurant in SoHo and each lecture will cover a variety of health topics. On Nov. 9, they feature "How to See your Health: The Art of Visual Diagnosis" where participants can learn a modern form of visual diagnosis based on oriental medicine. On Dec. 6, the theme will be "Hypoglycemia: The Sugar Blues" giving information on how to cure the common malady of low blood sugar. Visit their website for complete lecture information and scheduled times
Location: 210 6th Ave. (at Prince St.)
New York, NY 10014
TEL. 413-623-5925
www.souen.net
Info: www.macrobiotic.com

November 8
Light Sensor Line Trace Car Making Class
Dr. Robot, Inc.
The class provides an opportunity for children to get familiarized with technology. The Line Trace Car is a type of robot, equipped with light sensor, which enables the robot to move by tracing a black line. While making the line trace car, participants can learn the mechanism of the robot as well as other hands-on techiniques like soldering. The 2 and a half hour class (1-3:30pm) is open to 7-15 years old students and costs $55. Chopsticks NY Readers can get a $5 discount. Pre-registration is required
Location: CRS
123 4th Avenue, 2nd Fl. (bet. 12th & 13th Sts.)
New York, NY 10003
Info: Dr. Robot, Inc.
kenshiro29@hotmail.com (Attn: Kenshiro Oshima)
TEL. 917-825-4741

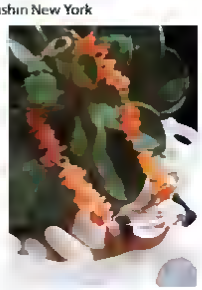
Event

October 22-November 1
Ozeki Sake Fair at Mitsuwa Marketplace
Ozeki Sake (USA), Inc.

Ozeki Sake is the first sake brewer to begin production in the United States, and now in 2009, Ozeki is celebrating its 30th anniversary at Mitsuwa Marketplace. Don't miss this great opportunity to try America's oldest sake brewer's variety of sake, with brands both imported from Japan and made exclusively here on American soil such as their popular Ozeki Dry Sake and Nigori Sake.

Location: Mitsuwa Marketplace
595 River Rd., Edgewater, NJ 07020
TEL. 201-941-9113
www.ozekiseke.com

October 28 & 31
Free Jewelry Making Class with Power Stone
Feng Shui Kairun Chushin New York



The newly opened Feng Shui store across from Mitsuwa Marketplace sells various Feng Shui items and provides consulting services. They will have two free jewelry making classes by using power stone. In Feng Shui, each stone has power to change energy flow and levels and makes your life better. Choose your favorite power stone and make your own bracelet, pierces or earrings. They will provide tools for jewelry making and teach wiring technique. One hour free lesson with material fee (1piece at $0.50 and up). The session on the 28th starts at 10am and the one on the 31st at 2pm. Pre-registration is required. Call or email the store.

Location: 595 River Rd.
(at Mitsuwa Marketplace next to Sansaido Bookstore)
Edgewater, NJ 07020
TEL. 201-941-0805 / www.fengshuikairun.com
fengshui@cybercap.com

October 29-November 11
Bread Fair With Special Guest Chef
Rheon Café

Rheon Café in SoHo is having an all-natural bread fair with special guest, Akira Fukuoji, a Japanese master baking chef. He will have baking demonstration during this event. It is the great opportunity to experience the different taste and texture of natural yeast bread. Try freshly baked bread and pastries such as Salt Bread, Baggett Sandwiches, Anpan with red Bean paste filling, Bread with Coffee Cream filling, Chifon Bread, Pumpkin Bread, Walnut Bread, and much more!

Location: 189 Spring St. (bet. Thompson & Sullivan Sts.)
New York, NY 10012
TEL. 212 966-7040

October 29-November 1
Autumn Food Fair ~ A Taste of Japan ~
Mitsuwa Marketplace

Mitsuwa Marketplace will hold a large scale food fair, "Autumn Food Fair ~ A Taste of Japan ~." Local specialty food items from different regions in Japan will be presented, and you can try an assortment of regional foods and enjoy watching demonstrations by craftspeople. Among the offerings will be Ijinkan-yaki (pancake sandwich with red bean paste and rice jelly) from Fugetsudo in Kobe, Okonomi-yaki (Japanese savory pancake) from Otafuku in Hiroshima and shina-soba (ramen) from Chibaki-ya in Tokyo. Chibaki-ya will also bring the newly released cup-men (instant cup noodles), which was developed with Mitsuwa Marketplace. Use NJ Transit Bus #158 or 188, or the Mitsuwa Shuttle, which runs from Port Authority every hour on weekdays and every 30 minutes on weekends.

Location: 595 River Rd., Edgewater, NJ 07020
TEL. 201-941-9113 / www.mitsuwa.com

November 7
2010 Jizake Ultra-Premium Sake & Shochu Portfolio Exhibition
Wine of Japan Import, Inc.

Leading importer and distributor of Japanese sake, wine, spirits and beer, Wine of Japan Import, Inc. will be holding its 2010 Jizake Ultra-Premium Sake & Shochu Portfolio Exhibition at the New York Warwick Hotel. This event will feature over 100 brands and present a rare opportunity to meet several key brewers. This is a licensee only event. For registration, please email rsvp@wineofjapan.com.

Location: 65 W. 54th St. (bet. 5th & 6th Aves.)
New York, NY 10019
Info: www.wineofjapan.com / TEL. 973-835-8585

November 7 FREE
Ayumu Takahashi Live Talk and Book Signing
A-Works, Inc. & Kinokuniya Bookstore

Book author, adventurer, restaurateur, practitioner of subsistence lifestyle, etc.—Ayumu Takahashi has multiple faces and keeps a number of young followers. He is best known for wandering all over the world for more than two years with his wife, and the picture book about his world travels, "LOVE & FREE" has sold 240,000 copies in Japan. The book's English version has recently been made available in the U.S. and celebrating this, Mr. Takahashi will come to New York to hold a talk & book-signing event. The event will be conducted in Japanese and take place on the second floor of Kinokuniya Bookstore at 3pm.

Location: Kinokuniya Bookstore
1073 Avenue of the Americas
(bet. 40th & 41st Sts.), New York, NY 10018
TEL. 212 869-1700
Info: One Peace Books, Inc.
www.onepeacebooks.com / mcguire@onepeacebooks.com

November 7-8
Akihabara Idol Reni Appearing at Zenkaikon
Aspire Communications

Attention all otaku! Japanese Pop Star and guest singer at this year's NY Anime Festival, Reni, will be making another special appearance at anime and science fiction convention, Zenkaikon 2009 in Philadelphia. She will be performing a song in the opening ceremony and doing a 30-minute long performance during half time at the masquerade party on Saturday, November 7. Reni will also be judging a karaoke contest on Sunday, November 8. For more details on location and scheduled times, check out their websites.

Location: Radisson Valley Forge Hotel

1160 First Ave., King of Prussia, PA 19406
TEL. 610-337-2000 / www.zenkaiken.com
Info. www.zenrenu.com

November 14 & 15

Fresh Giant Bluefin Tuna Cut Performance & Sales Event

Mitsuwa Marketplace

Mitsuwa Marketplace gives you a great opportunity to watch a rare performance where professionals reduce a 400-pound bluefin tuna to sashimi. You can see master chefs cut and slice a whole bluefin tuna right before your eyes. This dynamic presentation will be held at 11am and 2pm on the 14th and at 12pm on the 15th and fresh tuna served as tuna blocks or as nigiri sushi, freshly made by master chefs, will be available as well. If you want to avoid the performance crowd but purchase sashimi blocks, come as early as 9:30am when the store opens. They will have freshly cut sashimi blocks ready. Use NJ Transit Bus #158 or 168 or the Mitsuwa Shuttle which runs from Port Authority every hour on weekdays and every 30 minutes on weekends.

Location: 595 River Rd., Edgewater, NJ 07020
TEL. 201 941-9113 / www.mitsuwa.com

Through November 15

Fall Landscapes of Japan Featuring Kiku In the Japanese Garden

New York Botanical Garden

The New York Botanical Garden is celebrating the ancient horticultural traditions and brilliant autumn color of chrysanthemums and Japanese garden plants. Throughout the exhibition, visitors will have the opportunity to see many of the best Japanese garden plants as well as participate in special activities and watch weekend performances by Taiko drummers. This year also marks the final year of the Botanical Garden's elaborate presentation of Kiku in the Japanese Garden featuring four traditional kiku styles. Please call, or visit their website for tickets and event information.

Location: 200th St. and Kazimiroff Blvd.
Bronx, NY 10458
TEL. 718 817 8700 / www.nybg.org

Happenings

Closing Sale

Asahiya Bookstore New York

Asahiya Bookstore in midtown Manhattan specializing Japanese books, magazines and stationary, will hold a closing sale in the month of October. All items, except magazines, will be sold at better conversion rates of 100yen= $1.00 (Reg. 100yen=$1.60). CDs and DVDs will be discounted 50% from ticketed prices. There will be a section for specially discounted books and items. If you have Asahiya's club card and have earned points (stamps), they will be exchanged with articles or money at a better rate of 1point(stamp)=$0.25.

360 Madison Ave. (bet. 44th & 45th Sts.)
New York, NY 10017
TEL. 212 883-0011 / www.asahiyausa.com

Free Hair Treatment for Anniversary Campaign

Tomoko Shima Salon

Tomoko Shima Salon is celebrating its 4-year anniversary, and the clients will receive a free treatment. You can choose one treatment from the following two: Scalp Esthe Treatment, which cleanses your scalp and eases your stress by massaging scalp, is recommended for the people who have problem with oily scalp or dandruff. Quick Moisture Treatment, which moistunzes and protects your hair, is effective for dry and damaged hair. Minimum purchase of $35 in order to receive the treatment, and the offer expires Oct. 31. Reservations are required.

Location: 171 E. 92nd St. (bet. 3rd & Lexington Aves.)
New York, NY 10128
TEL. 212-722-8828 / www.tomokoshima.com

Chopsticks NY Exclusive! Half-price Sushi Lunch Set and 15% Off at Dinner

Avenue A Asian World

Japanese & Thai cuisine restaurant, Avenue A Asian World, in Alphabet City is now offering a special discount for Chopsticks NY readers only. From 12pm to 4pm customers bringing in Chopsticks NY can enjoy Sushi Lunch Set at half price and also get a 15% discount from your receipt at dinnertime. The offer ends November 30.

Location: 103-105 Avenue A (bet. 6th & 7th Sts.)
New York, NY 10003
TEL. 212-982-8109 / TEL. 212-533-2928

Pre-Sale for Discount Spa Service Package at New Japanese-Style Spa

Onsen For All

The new spa in Princeton, Onsen For All, is a unique spa that features Japanese style hot bath, onsen. Celebrating its grand opening on November 15, it offers a special pre-sale package that includes various benefits for $99: 3 tickets for bathing for two, 10% off spa treatment or massage for walk-in customers and those who make a reservation over the phone, 15% off spa treatment or massage for customers who make a reservation online, invitation to the grand opening gala event, and invitations to upcoming special events. The discount package can be purchased online (http://shop.onsenforall.com) or by phone by November 15, 2009, and is valid through December 31, 2010.

Location: 4451 Route 27, Princeton, NJ 08540
TEL. 609 924 4800
www.onsenforall.com / info@onsenforall.com

20% Off Hair Straightening

Reiko's Hair & Makeup

Japanese hair & make-up artist Reiko, now offers her services at a hair salon in Chelsea, Janet Rufin's Parlor. During the month of November, Reiko offers her straightening services at 20% off for Chopsticks NY readers only. Her straightening services include Japanese Straightening with Iron ($280 and up), Japanese Straightening without Iron ($150 and up), and Brazilian Straightening ($280 and up). To receive this discount, mention Chopsticks NY upon reservation on the phone.

Location: Janet Rufin's Parlor
25 W. 19th St., New York, NY 10011
TEL. 646-221-6317

New Katsu (Japanese Cutlet) Specialty House Just Opened

Katsuhama 55

The popular katsu (Japanese cutlet) house in midtown, Katsuhama, has opened its second location on Sep. 1. As well as variety of katsu, they serve kushiage (deep fried ingredients on skewers), house-made udon & soba noodles, and over 50 kinds of Izakaya-style dishes like kurobuta kakuni (simmered pork belly), gyu-tataki (Japanese style roasted beef), and Satsuma-age (filed fish cake) at reasonable prices. Celebrating their opening, they are

now offering drinks at discounted prices. California wine for $2.99 per glass and $12.99 per bottle, and draft beer for $3.50. They also have 8 kinds of shochu and 14 kinds of sake and cocktails for pairing with their hearty foods.

Location. 43-45 W. 55th St. (bet. 5th & 6th Aves.)
New York, NY 10019
TEL. 212-541-7145 / www.katsuhama.com

Receive $25-50 Gift Card with Purchase or Rent

Absolute Piano

In the month of November, piano sales and rental store, Absolute Piano will offer a $25-$50 gift card for those who rent or purchase a piano. Also, customers who bring in Chopsticks NY and order piano moving services will receive 5% off the moving fee.

Location. 1646 Park Ave. (at 116th St.)
New York, NY 10035
TEL. 212-987-6173 / www.absolutepianony.com

10% Off Your Next Thai Food Dining

Toon Thai Restaurant Group

Toon Thai restaurant group, consisting of seven Thai cuisine restaurants in Manhattan is now offering a 10% discount from your receipt for Chopsticks NY readers exclusively. The offer is valid at the locations below. Don't forget mentioning Chopsticks NY to enjoy the discount.

Toon Thai Cafe
435 Park Ave. South (bet. 29th & 30th Sts.)
TEL. 212-644-8989
Cafe Saga
108 John St. (bet. Cliff & Gold Sts.)
TEL. 212-406-4773
Yum Yum Bangkok
650 9th Ave. (bet. 45th & 46th Sts.)
TEL. 212-262-7244
Yum Yum Too
662 9th Ave. (at 46th St.)
TEL. 212-247-2228
Yum Yum 3
658 9th Ave. (at 46th St.)
TEL. 212-956-0639
Toon Thai Cuisine
17 E. 31st St. (bet. Madison & 5th Aves.)
TEL. 212-213-3773 / 0247
Sdom Thai
150 8th Ave. (bet. 17th & 18th Sts.)
TEL. 212-675-0080 / 0090
www.sdomnyc.com

Kinokuniya Event Highlights In November

Kinokuniya Bookstore

This month, events kick off on Nov. 1 in a tie in with the Japan Society, Kinokuniya will be hosting a Yokai Kamishibai event with family fun activities for small children. On Nov. 7 in conjunction with Sanctuary Press, Ayumu Takahashi, author of LOVE & FREE in Japanese will have a small presentation followed by an author signing. And for all you Sudoku fans, Kinokuniya is proud to host Maki Kaji, the godfather of Sudoku and the man who started it all on Sunday, Novemeber 8. Mr. Kaji will also be on hand to sign books. Finally, on Nov. 20, Kinokuniya will begin to celebrate Studio Ghibli with a fair featuring many of the beloved films of Miyazaki Hayao and other Studio Ghibli Productions.

Location. 1073 Ave. of the Americas (bet. 40th & 41st Sts.)
New York, NY 10018
TEL. 212-869-1700 / www.kinokuniya.com

Otaku Photo Contest

GO!GO!CURRY!

With over 20 curry shops within one mile, curry is the official food of Akihabara. So it's fitting that GO!GO!CURRY! is having an Otaku Photo Contest. All you have to do is dress up in your best Otaku costume. The winner will receive an official GO!GO!CURRY! t-shirt and your photo will be featured at GO!GO!CURRY stores in New York City and Akihabara. Pictures will be accepted November 25. For full contest rules and regulations check out their website.

Location: 273 W. 38th St. (at 8Ave.)
New York, NY 10018
TEL. 212-730-5555 / www.gogocurryusa.com

Special Discount on Identity Theft Preventing Stamps

PLUS Corporation

Having experienced great success in Japan since being introduced in 2007, the Kes'pon ID Guard Stamp from PLUS Corporation is now available in the US. The unique stamp pattern of the Kes'pon effectively covers confidential printed information, providing the identity theft conscious consumer with a simple and "green" alternative to the paper shredder. For a limited time, save $1.00 per stamp by mentioning "Chopsticks NY" when ordering by phone, or, if ordering online, by typing "Chopsticks" in the "Ordering Instructions" on the check out page. Offer Expires Jan. 31, 2010.

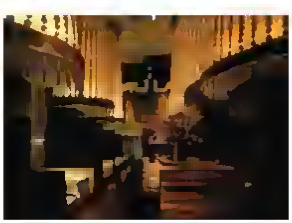
TEL. 800-211-9001 or 503-748-8700 / www.idguardstamp.com

Reasonable and Flexible Lunch Menu Set

MEGU Midtown

Upscale Japanese fusion restaurant MEGU Midtown has just introduced Ladies Lunch Set for $24 on weekdays. This 3-course prix fix lunch allows you to choose one from 4 appetizers, one from 7 entrées, and two from 7 desserts. The entrée includes Miso-marinated Grilled Cod, Grilled Organic Chicken with Pineapple Sauce, Makunouchi Bento Plate, Sushi & Roll Set, etc. All entrées come with miso soup as well as rice except sushi and roll dishes. You can choose either coffee or tea pairing with your choice of desserts.

Location: 845 United Nations Plaza, The Trump Tower, 1Fl.
(bet. 47th & 48th Sts.), New York, NY 10017
TEL. 212-964-7777



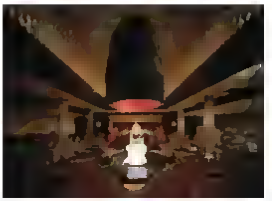
Check Out the Daily Deals at MEGU

MEGU New York

One of the finest mega restaurants in Tribeca, MEGU New York is now offering special deals, which change on a daily basis. You can get a selection of artisanal beer for 50% off at dinnertime on Sundays. A selection of sake are half price on Monday nights, a selection of 50 wines are offered at half price on Tuesday nights. On Wednesday nights, you can enjoy 10 ounce Hot Iron Kobe Beef for

$35 and finally Thursday nights feature sushi and allow you to choose five creative sushi, one hand roll and one roll for $45. Enjoy whatever you like according to your mood

MEGU New York
62 Thomas St. (bet. Church St. & West Broadway)
New York, NY 10013
TEL. 212-964-7777

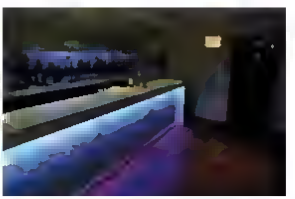


Karaoke Bar & Room in Midtown Renewal Open

Duet

The popular karaoke bar & room, Duet, now comes back with a completely new look. The renovated interior is chic with an urban taste. All rooms are equipped with the most advanced lighting system. Rooms with stages are available now

53 W. 35th St., 2nd Fl. (bet. 5th & 6th Aves.)
New York, NY 10001
TEL. 646-473-0826 / 0827
www.karaokeduet.com



Early Bird Prix Fixe Dinner for $25

Zenkichi

Modern Japanese Brasserie in Williamsburg, Zenkichi, serves Tokyo-style seasonal small plates, which are perfect for accompanying Japanese sake. They have just started serving a 3-course dinner menu for $25 by 7pm. You can choose one from each course and all entrée dishes come with miso soup and rice. The examples of their entrées are. Rocksalt Jidori Chicken (grilled free-range chicken), Pork Kakuni (Slow-simmered pork belly), Scallop & Uni Gratin (Sashimi-grade scallops from Hokkaido and sea urchin from Aomori). This is a good chance to appreciate Japan's seasonal tastes at affordable prices

Location. 77 N. 6th St., (bet. Wythe Ave. & Berry St.)
Brooklyn, NY 11211
TEL. 718 388-8985 / www.zenkichi.com

Opening New Karate Dojo

Kyokushin - KKNY/NJ

The International Karate Organization (IKO) Kyokushinkaikan operates three Dojo locations in the Tri-State area. Their newest location is a sunny and spacious studio just built in Edgewater, NJ. KKNY/NJ offers beginner through advanced karate classes for children 4-12 and adults. Ballet, Yoga and other movement arts will round out the program and studio rental is available

Location. 360 Old River Rd., Edgewater, NJ 07020
TEL. 212-947-3334 / www.thenycdojo.com

New Japanese Immersion Classes

Japanese American Center (NPO)

In addition to their classes that promote Japanese culture, Japanese American Center (NPO) in Scarsdale is now introducing new classes. One of the highlights of the extensive classes is a 90-minute introductory class to Japanese anime & manga taught by a former instructor at the famous animation school in Japan. Other classes include 3D (Max and Maya), Japanese language and calligraphy. Chopsticks NY readers are allowed to audit selected classes. Call the center for availability in advance

Location: 81 Montgomery Ave.
Scarsdale, NY 10583
TEL. 914-723-7600

$5 Off Tues/Thu/Sat Playgroup for Chopsticks NY Readers

NYC NDA (New York City Nihongo De Asobou)

Japanese language children center, NYNDA, offers $5 off walk in rate, applied to Chopstick NY Readers for Playgroup on Tuesdays, Thursdays and Saturdays. Also, they introduce a new drop off babysitting service called "Mom Time," where mom (or dad) can run errands or just relax for 1-3 hours while kids are in Japanese group babysitting. Advanced registration is required for Mom Time, call for details

Location: 315 E. 5th St., #1H, New York, NY 10003
TEL. 917 536-0232 / info@nycnda.com

Draft Beer at Half Price on Mondays & Tuesdays

qoo Robata

The restaurant, serving rustic Japanese style grilling, robatayaki, is now offering draft beer at half price all day

Happenings Feature

"Skill: The Pursuit of Ingenuity" - Japanese Food and Restaurant Show

New York Mutual Trading, Inc. has been hosting its own Japanese Food & Restaurant Show annually for the past 16 years. On September 26, NY Mutual Trading, Inc. held its latest show at the Metropolitan Pavilion for retailers, restaurants, and professionals involved in the food service industry. With over 1300 hundred attendees, the primary focus this year was to address some of the more unique components of Japanese food culture such as ramen, nabe, and soba. Seminars and kitchen demonstrations were also held with approximately 30 food and 20 sake vendors participating in the festivities.

Major highlights this year were: "The Affinity of Ramen Noodles and Soups" demonstrated by the Sun Noodle Company; New menu "The Discovery of Variety Japanese Hot Pot" demonstrated by Executive Chef Tadashi Ono of Matsuri with Japanese Cuisine Authority and Food Journalist Harris Salat on the panel; The history of Soba and "SOBAUCHI" (making of Soba from buckwheat) demonstrated by Nobuyoshi Kuraoka, President of Restaurant Nippon and finally the President of Ippudo, Shigemi Kawahara, gave a fascinating lecture on the story behind Ippudo restaurant titled, "How to Make a Restaurant a Success"

Info: NY Mutual Trading
www.nymtc.com / TEL. 201-933-9555

on Mondays and Tuesdays. Enjoy the perfect pair of beer and their hearty dishes.

Location: 367 Metropolitan Ave. (at Havemeyer St.)
Brooklyn, NY 11211
TEL: 718-384-9493

15% Off [illegible] Chopsticks NY Readers

Hair Date

Hair Date, a hair salon in the East Village celebrates their 1 year anniversary. In celebration, they offer 15% off on Japanese straightening perm, Brazilian treatment, and highlights + color (double process). Mention Chopsticks NY to get the anniversary discounts.

Location: 329 Bowery (bet. 2nd & 3rd Sts.)
New York, NY 10003
TEL: 212-228-8381 / www.hairdatenyc.com

$50 Off Water Purifier Made In Japan

JuneBees

Drinking clean water is essential for living a healthy life however, it is not easy to get non-toxic water without the help of a water purifier. Aqua JB is a water purifier which has an innovative high quality filter with multiple types of carbons to remove toxins effectively. The purifier, made in Japan, can be easily equipped and there is no need to replace the cartridge for more than 10 years thanks to its back-wash functions. June Bees, distributor of Aqua JB, offers the product for $490 (reg. $540) with free domestic delivery for Chopsticks NY readers until the end of October. To redeem this offer, be sure to write code "CS-AQUAJB" when you place an order. Enjoy safe healthy and tasty water every day.

Info: 847-380-1468
www.junebees.com

Special Discount on Authentic Shiatsu Massage

iDo Holistic Center

Authentic Japanese shiatsu massage center, iDo Center, is offering a special promotional campaign through the whole month of August. You can receive $20 off for an authentic shiatsu massage (1 hour) plus two options: facial shiatsu (15min), foot shiatsu (15 min), zen stretch (15min), immune boost (15min), and reiki (15min). Be sure to mention Chopsticks NY to get $20 off when you make your reservation. This promotion is applied to first time visitors only.

Location: 9 E. 45th St., 8 Fl. (bet. 5th & Madison Aves.)
New York, NY 10017
TEL: 212-599-5300
www.herbjapan.com

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トークライブ&サイン会

Ayumu Takahashi Talk Live in Kinokuniya New York
(Talk live will be carried out in Japanese only)

高橋歩、NYに登場!
トークライブ & サイン会終了後には本人参加のアフターパーティ!

【日　時】2009年11月7日(土) 15時～
【会　場】紀伊國屋書店ニューヨーク本店

※整理券はございません。本書をお買い求めのうえ、当日の紀伊國屋書店までに2Fイベントスペースにお越し下さい。

オイベント終了後 高橋歩本人も参加する飲み会パーティがあります。当日 参加希望者を募りますので ぜひ遊びに来てください!

高橋歩　Ayumu Takahashi

Ayumu Takahashi at the age of twenty, inspired by the movie Cocktail, dropped [illegible] all of a sudden with friends, opened Hakuwalla, an American style [illegible] was in two years he expanded his line bar to four. At twenty-three, in order to polish his art, "Hakuwalla" again together with friends, he established his own publishing company Sanctuary Publishing, Inc. Here he produced a number of hit books and his autobiography, Every Day is an Adventure, became a best selling [illegible] by [illegible] refreshed the literary [illegible] and [illegible] the world with his new bride. Approximately two years later after having married thirty some countries, he returned home. He then moved to Okinawa where he founded and ran a nature eco-village called "Beach Rock Village". [illegible] he launched numerous companies such as "A World", "Play Earth", "One Peace Books". Since November 2008, he has returned to be a Traveler again and is currently on a [illegible] journey with his wife and 2 children.

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ASTRO BOY COMES TO HOLLYWOOD

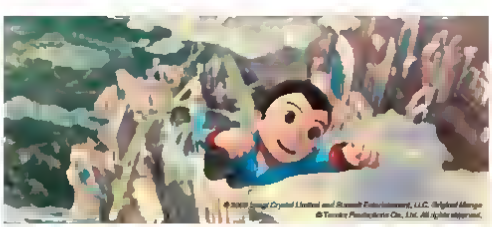
BY *MAYA ROBINSON*

One of the year's most anticipated computer animated films for manga and anime lovers was inarguably "Astro Boy", released Oct. 23rd in North America. The movie is a Hollywood rendition of the original manga series "Tetsuwan Atomu" first released in 1951, created by Osamu Tezuka, also known as "father of manga". The manga was later made into a TV anime series in 1963 by the same title, debuting as "Astro Boy" in the US the same year. It was a long-time hit, making the round-faced, spiky haired little superhero a major pop culture icon in both Japan and the US.

For those in Japan where both Astro Boy and its creator are still and forever will be treasured, this Hollywood debut of their beloved character is no doubt big news, and the sheer scale of the movie, created with joint efforts by Summit Entertainment and Imagi Studios, certainly doesn't disappoint. Not only have they brought together some big names fitting for the occasion, including Nathan Lane, Eugene Levy, Donald Southerland and Nicolas Cage who are voicing the animation, the big budget CG brings to life Tezuka's extraordinary imagination to the screen in ways like never before.

Set in futuristic city in the sky, Metro City, Astro Boy is a robot created by Dr. Tenma that was meant to replace the son he tragically lost. When Astro Boy realizes he is not wanted where he thought was home, he soon finds himself on earth's surface, now a mechanical dump yard, struggling to find his place among new challenges. Although the plot is simplified for a younger audience, the core of the movie stays true to the emotional, heartfelt tale of the little robot hero with a heart so many of us came to love. For the younger generation who may not be acquainted yet with the character, the movie will serve as a great introduction to the world of Astro Boy and Tezuka alike.

Maya Robinson is a TV/Film producer, coordinator, writer and translator at Extra-Virgin Media.



Astro Boy
Based on "Astro Boy" Manga created by Osamu Tezuka, Directed by David Bowers, Voice Cast: Freddie Highmore, Kristen Bell, Nathan Lane, Eugene Levy, Matt Lucas, Bill Nighy, Donald Sutherland, Charlize Theron, and Nicolas Cage as "Dr. Tenma"

What on Earth?

文化の日

BUNKA NO HI

On November third, Japan observes Bunka no Hi (Culture Day). Many cultural events occur nationwide on this day, and people use the holiday to enjoy cultural activities, such as going to museums and theaters. The Agency for Cultural Affairs in Japan holds an upscale Cultural Festival that honors people and organizations that have made great achievements in the performing arts, music, dance, entertainment, television, and other related fields.

In 1946, right after World War II, the new Japanese government instituted Culture Day as a day for celebrating cultural things. It was established the same day that the new Constitution of Japan was issued, and six months later, the constitution was brought into effect, a day now observed as Constitution Day. In 1948, the government declared November third a national holiday dedicated to valuing freedom and peace and promoting culture.

Each year on this day, the Order of Culture Awards Ceremony is held. The Order of Culture, which was established in 1937, is presented at the Imperial Palace to people who have contributed greatly to the development of culture and science. Until 1948, the ceremony took place on February 11 (Kigensetsu, the day of the coronation of the first Japanese Emperor) or April 29 (the Showa Emperor's birthday), but the ceremony date then moved to Culture Day, where it is the biggest and most prestigious event of the day. The honorees are given medals with sculptural reliefs of evergreen citrus, which symbolizes everlasting culture, and pensions of 3,500,000 yen (about 34,000 dollars).

Since 1997, the Agency for Cultural Affairs has also held an annual Media Arts Festival celebrating arts and entertainment. In order to promote the development of media arts, the Agency for Cultural Affairs has given awards to projects in fields such as the digital arts, games, robots, anime, and manga. Notable winners from the categories of art, entertainment, animation, and manga include the Oscar®-winning animated film *Spirited Away* and the animated short *Tsumiki no Ie* (*La maison en petits cubes*), another Oscar® winner. The festival gets bigger and bigger each year, and there are now even entries from overseas.

WINTER COOKING

SPICES AND TOFU

Winter, with its colorful decorations and glowing hearth, can be the most festive season of the year. The aroma of spices in cookies, cakes and stews is essential to holiday cheer. Spices have been used as winter remedies for centuries, now they are indispensable for everyday cooking. Tofu is the perfect partner to go with any spice. Treat your guests to a delicious healthy meal this holiday!

"House Tofu" Cinnamon Carrot Pineapple Cake

Ingredients (Serves 12-16)

- 1 package (14 oz) House Premium or Organic Medium Tofu, drained
- ⅔ cup whole wheat flour, preferably stone ground
- 1½ cups all-purpose flour
- 1½ tsp ground cinnamon
- 1½ tsp baking soda
- ½ cup oil
- ¾ cup honey (use vegan sugar for vegans)
- 1 tsp vanilla
- 2 cups shredded carrot
- 8 oz can crushed pineapple in juice, well drained
- 2½ Tbsp butter or margarine, at room temperature
- ½ tsp vanilla
- Pinch of salt
- 2½ cups sifted confectioners' sugar
- ¼ cup plus 1 Tbsp dried cranberries
- 2 Tbsp chopped walnuts

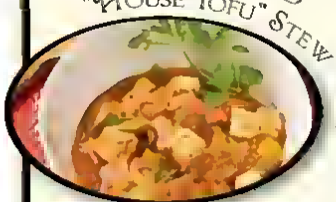
How To

1. Combine in a bowl, flour cinnamon and soda. Set aside
2. Purée in a food processor 11 oz (about ⅔ pkg) Tofu
3. Gradually blend in oil, honey and vanilla until smooth
4. Pour into dry ingredients and mix until moistened
5. Stir in carrots, ¼ cup of cranberries, and pineapple, reserving 1 Tbsp pineapple for icing
6. Pour into greased 8-inch baking pan
7. Bake at 350 degrees for 40 minutes or until tester inserted in center comes out clean. Cool on rack.

Directions for icing

1. Blend in food processor until smooth butter, 3 oz Tofu, vanilla and salt
2. Gradually add confectioners' sugar and reserved pineapple until well blended. Chill
3. Ice top of cake. Sprinkle with 1 Tbsp of cranberries and walnuts. Cover and refrigerate. Serve Chilled

Vegetarian Spiced "House Tofu" Stew



Ingredients (Serves 4)

- 1 package House Organic Tofu Firm or Extra Firm
- ¼ cup olive oil
- 1 medium onion, diced
- 1 small carrot, chopped
- 3 celery ribs, chopped
- 6 shiitake mushrooms, quartered
- 2 cloves garlic, minced
- 4 medium fresh tomatoes, peeled, seeded, diced
- 2 tsp curry powder
- ½ tsp ground coriander
- 1 Tbsp tomato paste
- ½ cup white wine
- ½ cup tomato juice
- ¼ cup rice vinegar
- 1 cup vegetable stock
- Soy sauce to taste
- Cilantro for garnish
- Naan Bread

How To

1. Wrap Tofu with paper towels and press to remove excess water. In heavy pot sauté all vegetables and spices in olive oil until very soft and slightly browned for 10 to 15 minutes. Add tomato paste and continue to cook for 3 minutes
2. Add wine, tomato juice vinegar and stock. Bring to a simmer and cook for 15 minutes. Add soy sauce to taste
3. Cut Tofu in 1-inch cubes and add to stew. Cook for 5 minutes
4. Remove from heat. Garnish with chopped cilantro. Serve with Naan bread

House Tofu is an ideal ingredient for cooking all year round, but it tastes great with seasonal produce. You will find your favorite recipes on our web site. Enjoy a healthy diet!

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